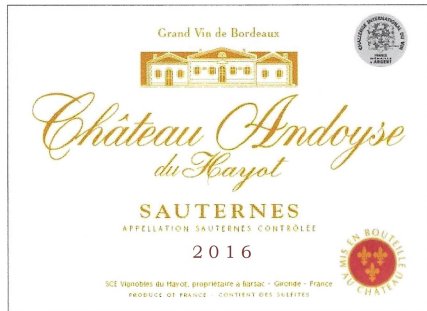


CHATEAU ANDOYSE DU HAYOT

SAUTERNES



Located in the heart of the Haut-Barsac, Château Andoyse du Hayot enjoys a privileged exposure on magnificent clay-limestone terrior. The property has belonged to the Hayot family for several generations. Covering an area of 20 ha, the vineyard is planted to traditional Sauternes grape varieties: 90% Sémillon and 10% Sauvignon Blanc. The average age of the vines is 35 years, and the Chateau produces 30,000 to 60,000 bottles per year. While respecting the traditions that have contributed to the reputation of Sauternes wines, the wines of Chateau Andoyse du Hayot benefit from the most modern

winemaking techniques and are distinguished by their finesse and incomparable bouquet. Chateau Andoyse du Hayot may be enjoyed as an aperitif before dinner, with charcuterie and preparations of foie gras, or after dinner with strong cheeses, or rich desserts such as cakes, custards and crème brûlée. A glass of Sauternes with a crusty baguette, a wedge of blue cheese and a ripe pear is an experience one should have at least once in one's lifetime.

Region:	Bordeaux
Appellation:	Sauternes
Owner:	Catherine and Fabienne du Hayot
Established:	1851
Farming Practices:	Sustainable
Soil:	Gravel, Clay and Limestone
Vineyard:	20 ha
Grape Varieties:	90% Semillon, 10% Sauvignon Blanc
Avg Age of Vines:	35 years
Avg Production:	30-60,000 bottles

Vinification and Elevage: The harvest is done by hand over 4 to 5 weeks by successive “tries” or passes through the vines, 2 to 4 passages per plot, during which only the over-ripe, botrytis-infected grapes are selected. The raisin-like grapes yield miniscule quantities of fabulously sweet juice that ultimately will become the golden nectar that is Sauternes wine. After harvest, the vinification is done by fermentation in thermoregulated stainless steel tanks and the wine is aged in stainless steel tanks for 2 years before it is released on the market.

Tasting Notes: The nose is deeply aromatic, offering power, intensity and distinctive botrytis richness. Notes of candied lemon, kumquat and pineapple are accompanied by delicate touches of lychee and discreet hints of dried fruits, flowers and an almost imperceptible hint of fresh ginger. On the palate, this wine expresses notes of candied lemon, dry apricot and delicate touches of pineapple, peach, and mandarin marmalade. The finish is fresh and juicy, offering good definition and a fine balance of minerality with layers of ripe fruit and a lush botrytis presence.

IMPORTED BY

