

PRESENTATION

Situated at the heart of the Haut-Barsac area and set in superb argillaceous limestone terrain, Château Camperose du Hayot is well-oriented and has belonged to the Du Hayot for two generations. The family are also the proprietors of an 1855 Sauternes Grand Cru Classé estate: Château Romer du Hayot.

The wines are made by the owner, Catherine Boyer du Hayot.

While respecting the traditions that have contributed to the reputation of Sauternes wines, the wines produced by this vineyard use the most modern winemaking techniques and stand out by virtue of their finesse and incomparable bouquet.



PRODUCT INFORMATION

Name of wine: Château Camperose du Hayot

Vineyard surface area: 4 hectares.

Terroir: Argillaceous limestone and gravel.

Grape varieties: 95% Sémillon, 5% Sauvignon,

Harvesting: Hand-picking, with sorting at several stages.

Vinification: Traditional; fermentation in stainless steel vats with automatic temperature control.

Ageing: In stainless steel vats

Duration: 24 months.

Average annual production: 10,000 bottles.

Proprietor: SCE Vignobles DU HAYOT

Co-managers: Catherine Boyer and Fabienne Du Hayot

Head winemaker: Stéphane Rebérat

Vineyard manager: Patrick Lopez

2015 vintage

This Sauternes displays a beautiful straw-yellow hue and a nose redolent of honey and white-flower aromas. The palate unveils jammy fruit and fresh citrus flavours, which add a touch of lightness to the whole. Fine acidity and well-balanced aromas are found at the finish. We recommend serving at 8°C -9°C and drinking within 10 years of purchase.