

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

2020

vintage

With its brilliant golden colour, this wine is the perfect illustration of finesse and elegance. Its remarkable bouquet, combining peach blossom and delicate roasted notes with a hint of tropical fruit and bitter orange, continues in the generous attack, the syrupy structure and fine acidity. The persistent aromas take it to a generous finish heightened by vibrant freshness, which makes this Sauternes with excellent keeping qualities.

We recommend serving at 8°C -9°C and drinking within 10 years of purchase.