

# Chateau Haut-Bergey Pessac-Léognan "Cuvée Paul" dry white 2022



**Product price:**

**€198.00**

**Product features:**

Area: BORDEAUX

Winemaker: Paul GARCIN

Vintage: 2022

Appellation: Pessac-Léognan

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 91/100

Cépage dominant: sauvignon

**Product short description:**

Micro cuvée from Pessac-Léognan white with a predominance of Sauvignon, showcasing great freshness, with notes of citrus and white fruits. A beautiful complexity and potential for aging over

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a few years, even though it is already perfect in 2024.

**Product description:**

[PRESENTATION OF CHATEAU HAUT-BERGEY  
+ ALL ITS OTHER WINES IN STOCK](#)

Commentary on this

**Château Haut-Bergey Pessac-Léognan "Cuvée Paul" dry white 2022 :**

**RVF Guide to the Best Wines of France 2024** (sept. 2023). **91/100**. *Since the samples tasted en primeur, the cuvée Paul 2022 in white has well developed its character, showcasing generous and direct fruit, yet with beautiful finesse.*

**Technical sheet written by the domaine :**

Biodynamic certification since 2018

**A.O.C :** Pessac-Léognan

**Property area:** 65 ha

**Vines:** 44 ha

**Woods and forests:** 21 ha

**Area in production: Cuvée Paul white:** 1 ha

**Production:** 2500 Bottles

**Soil:** clay-gravel.

**Planting density:** 7150 Vines/ha

**Soil cultivation:** Biodynamic bovine compost amendments, shallow plowing for proper management of cover crops.

**Vine cultivation:** Herbal teas, decoctions, natural contact products, and biodynamic preparations (Maria THUN, horn manure, and horn silica).

**Vinification:** natural in 500 L demi-muids

**Aging:** in demi-muids on total lees: 9 Months

**Barrels:** 500 liters of 4 wines

**Blend:** 85% Sauvignon Blanc, 15% Sémillon

**Technical director:** F. Prouteau

**Owner:** P. Garcin

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