

CHÂTEAU VRAI CAILLOU

BORDEAUX – NATURE

BORDEAUX

Story

The Vrai Caillou is an old family estate, with an exceptional geographical situation for the sector : it is in one block, on a high point of the Gironde, dominating the valleys.

Since its creation, the estate has never stopped growing. Christel and Philippe de Meillac put the environment and innovation at the heart of their 90 ha of vines, to produce Bordeaux and Entre deux Mers appellations.

Farming Philosophy : Organic (AB & NOP in 2022), HVE 3 since 2019

Vineyard Information

Grape varieties : 50% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon

Plot size : 5 ha (12 acres)

Average age of the vines : 30-50 years

East & West facing

Elevation : 130m

Soil : clay and limestone covered with stony gravel

FARMING PRACTICES

- Training method : Guyot double
- No herbicide / Grass between the rows
- Avoid copper
- Use of selected micro-organisms to fight against vine diseases
- Genodics melody (helps the vine to resist and adapt to diseases)

Winemaking

- Mechanical harvest / Destemmed (100%)
- Cold pre fermentation maceration at 46,4°F for 3 days
- Indigenous yeasts
- Alcoholic fermentation : Temperature-controlled stainless steel tank with micro-oxygenation / 15 days - Malolactic fermentation / 7-21 days
- Maceration technique : unballasting and light pump-overs
- No added SAO
- Pneumatic press
- Aging : 24 months in stainless steel tank on fine lees with a high level of carbon dioxide to protect the wine
- Fined : No
- Filtration : Yes
- So2 Total < 100 PPM Vegan : Yes

Tasting notes

Generous aromas of berries (red and dark) with a touch of spices.
Round and juicy palate.

