

# CHÂTEAU VRAI CAILLOU

BORDEAUX – NATURE « NO SULFITES ADDED »

BORDEAUX

## Story

The Vrai Caillou estate has been in the Pommier family since 1863. It has passed down through the generations, first from father to son and then from father to daughter. So Vrai Caillou wines are the result of a long family tradition which has developed alongside the estate's endless rows of vines.

Christel and Philippe de Meillac have now been at the helm since 2012 and the Vrai Caillou estate currently counts 90 hectares of vineyards, which are divided up as follows - 65 hectares of red grape vines (Merlot, Cabernet Sauvignon and Cabernet Franc) and 25 white grape vines (Sauvignon and Semillon). Christel and Philippe de Meillac work ceaselessly to maintain high quality standards and year after year their efforts are recognized by various awards. In 2018, they obtained the HVE certification ("High Environmental Value" = certification for highly sustainable viticulture).

## Grape varieties

50 % Merlot, 40 % Cabernet Franc, 10 % Cabernet Sauvignon

## Terroir

Planted surface area: 30 hectares

Soil and subsoil: Limestone-clay

Average age of vines: 45 years old

## Winemaking

Sustainable farming methods with treatment-dose optimization.

Mechanical leaf removal, mechanical harvesting machine with built-in collector. Plot harvesting using Dyostem method, grape selection when picking.

Grapes under inert gas (CO<sub>2</sub>) from receipt to bottling. Both fermentations in temperature-controlled stainless steel tanks. Low intervention during fermentation to avoid oxidation (only 2 delestages). Partially aged in oak for 5 months.

No sulfites added during vinification : 3mg/l (3ppm) of natural content

To have the indication "no added sulfites", the sulfite content must be under 100ppm. Thus, this wine can be considered as natural wine

## Tasting notes

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

## Pairing suggestions

Perfect for a barbecue, a Sunday roast, a cheese plate with Camembert, Brie and Roquefort.

