

CHÂTEAU VRAI CAILLOU

BORDEAUX SUPÉRIEUR

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.

Grape varieties

60 % Merlot, 20 % Cabernet Sauvignon, 20 % Cabernet Franc

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, systematic inert gas, punching down of grape skins to maximize maceration, pneumatic pressing, removal from barrels with juices separated. Thermo-regulated stainless steel vats with temperature control. Regulated micro-oxygenation. 7-day cold maceration. Standard 23-day fermentation. Aged for 12 months minimum.

Tasting notes

This excellent Bordeaux has a bright red color with purple flecks, an aroma of spices and a full, robust taste.

Pairing suggestions

Classic robust beef, game and lamb roasts or stews right through to cheeses like Camembert, Brie and Roquefort.

