

CHÂTEAU VRAI CAILLOU

ENTRE DEUX MERS

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% Sémillon, 25% Sauvignon Blanc, 25% Sauvignon Gris

Plot Size : 20 Ha (50 acres)

Average age of the vines : 30-50 years

East & West facing

Elevation : 130m

Soils : clay-limestone

FARMING PRACTICES

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

Winemaking

- Early morning mechanical harvest/ Destemmed (100%)
- Pellicular maceration : 10-12H
- Pneumatic press
- Indigenous yeasts
- Fermentation : Temperature-controlled stainless steel tank with micro-oxygenation / 15-18 days
- Aging : 12 months in stainless steel tank / on fine lees with regular stirring
- Fined : Yes
- Filtration : Yes
- So2 Total < 100 PPM Vegan : Yes

Tasting notes

This is a delicious blend with Sémillon and Sauvignon Gris in the ascendant. With perfumed Meyer lemon flavors and attractive acidity the wine is crisp and fruity.

