

Ch du Caillau Cahors

THE FACTS

COUNTRY: France

REGION: South West France

APPELLATION: Cahors

CEPAGE: 100% Malbec

WINEMAKING: Hand sorting. Fermentation at 28°C with a maceration period of 15-18 days. The “Coutale Pigeur” is used to punch down the cap during fermentation for gentle phenolic extraction and the production of a fruity wine with a rich, round and fat mouthfeel. Vinification by parcels.

ALCOHOL BY VOLUME: 13.5%

AGING: Ageing in casks for 8 to 10 months at the end of winter.

ANNUAL PRODUCTION: 1700 cases

THE STORY

Chateau du Caillau is located in the Cahors appellation in southwestern France. This wine is produced by the Chateau Clos de La Coutale, which has been in the Bernède family for six generations.

BIOGRAPHY: Today the estate is owned and managed by the multi-talented Philippe Bernède, engineer, who has combined his talent for winemaking and genius for inventions to produce what many consider to be as the flagship wine from Cahors. Unknown to many, Philippe Bernède is the inventor of the patented “Coutale double hinged corkscrew” (he sells +1 million corkscrews annually). Philippe also invented the “Coutale Pigeur”, which is today used by many of the 1st and 2nd growths of Bordeaux (e.g. Latour, Brane Cantenac, etc...).

THE ADJECTIVES

OVERALL: Dark and vibrant

AROMAS / FLAVORS: Rich flavors of blackberries, black currants and spices.

MOUTHFEEL: Solid core of tannins all build up to a richly textured wine

THE SELLING POINTS

AWARDS: 92pts Wine Enthusiast

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Certified Sustainable, Biodynamic In Practice, Green Practicing, Sustainable In Practice

PAIRINGS: Enjoy this full-bodied wine with grilled steaks, lamb, duck, cassoulet, or chili
serendipity wine.

