

Ch Vieux Maillet Pomerol

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Pomerol

CEPAGE: 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon

WINEMAKING: 13 temperature-controlled stainless steel tanks (43–61 hl), plus amphorae and concrete eggs for integral vinification. Alcoholic fermentation at 28°C for 8–12 days, followed by 10–15 days of post-fermentation maceration. Aged on lees for 14–16 months in French oak barrels and amphorae.

AGING: 14–16 months in 40% in new French Oak

THE STORY

Chateau Vieux Maillet is located in Pomerol village. The name of “Vieux Maillet” is directly associated to its location. It is situated in a Maillet area. The Chateau is well located close by the prestigious Chateau Le Bon Pasteur.

Pomerol is an appellation, recognized in 1936, of only 785 hectares of vines, one of the smallest in the Bordeaux region, bordered by the city of Libourne to the west and by the appellation Saint-Emilion to the east, by the appellation Lalande de Pomerol to the north. And this appellation is often qualified as the most Burgundian in Bordeaux.

THE SELLING POINTS

AWARDS: 93pts James Suckling, 92pts Wine Spectator, 90pts Jeb Dunnuck

