

Château
CAILLETEAU BERGERON



Grande Réserve 2011

Varieties: 40 % Merlot, 30 % Malbec,
30 % Cabernet Sauvignon

Appellation: Blaye Côtes de Bordeaux

Vintage: 2011

Maturation: Icône french barrels (Tronçais, Bertrange forest)

Bottling date: Mai 2013

Alcohol: 14% alc. / pH : 3.60

Sustainable wine growing: Terra vitis Certification

Philosophy:

All is around of time for this "Grande Réserve"

"Time to let the vine getting old" 50 years old

"Time to make the best in the vineyard" the old vineyard was green harvested during veraison to reduce yield and increase concentration an fruit definition.

"Time to harvest at the best periode": During the last few weeks before the harvest, we taste the skins and seeds maturity every days to determinate the exact harvest day.

"Time to Aged in best French barrels" 20 months in Tronçais, Bertrange forest.

Time to Age in our Cellar before selling" 3 years.

Tasting Note:

Earthy , complex and elegant with notes of licorice , black cherry, plum and cigar box. Firm tannins make it a perfect accompaniment to roast meat especially lamb. A great match also with duck and mushrooms and of course cheese.

You can decant the wine prior to serving.

Ageing potential : 12 years