

CHATEAU LES MAILLIERIES

Mon Essentiel

AOC Bergerac FR-BIO-01



The history of Château Les Mailleries with Castaing family's begins in 2016 when Fabien Castaing fell in love with this small property cultivated organically. It's located on a clay-limestone plateau oscillating between 130 and 150 meters above sea level. Since then, a single conviction: to produce great Bergerac wines there !



TERROIR

Clay and limestone on hard limestone at an altitude on 150 meters



BLEND/YIELD

Merlot, Malbec
30hl/ha



VINIFICATION

Fermentation in stainless steel vats with long vatting. Aging in ovoid tank and new French oak barrels



ROBE

Intense ruby



NOSE

Intense with black fruits and spicy notes



TASTE

Beautiful fruits expression, ample and rich tannins



SERVICE & WINE PAIRINGS

To serve at room temperature
Red meats, game , duck breast, cheeses...



AGEING POTENTIAL

7 to 10 years

