

CHATEAU LES MAILLIERIES

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AOC Bergerac White dry 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



BLEND/YIELD

Sauvignon gris, Sauvignon blanc, Sémillon
50hl/ha



VINIFICATION

24-hours maceration, fermentation in temperature controlled stainless steel vats, Maturing on lees 3/6 months



ROBE

Pale brilliant gold



NOSE

Aromatic, exotic fruits notes and white flowers



TASTE

Well balanced with volume and freshness



SERVICE & WINE PAIRINGS

To serve chilled
Fish, seashells, shellfish, goat cheese, aperitif...



AGEING POTENTIAL

3 to 5 years

