

CHATEAU MAUCAILLOU 2018



Appellation: MOULIS en MEDOC

Soil: 80% Guntz Gravels, 20% Clayey Limestone

Area of Vines: 66 Hectares / 163 Acres

Plantation Density: 7000 plants / 2,47 Acres

Yields: 36 HI/Ha for the total production, (45 HI/Ha for the Merlot, 32 HI/Ha for the Cabernet Sauvignon and 20 HI/Ha for the Petit Verdot)

Grape Varieties: 52% Cabernet Sauvignon, 41% Merlot, 7% Petit Verdot

Average age of vines: 30 years

Harvest: 20% handpicked and 80% harvested mechanically with sorting in the cellars. The Merlots harvest began on September 24th and ended on October 10th. The Petit Verdot were harvested on October 1 and 2. The Cabernet Sauvignon harvest took place from September 28th to October 12th.

Extremely fruity and complex vintage. Its texture is unctuous and its structure balanced. It is the result of long and spreading harvests or the optimal maturity of each plot has been reached. Only downside, the yields are low related to berries of modest size as well as a strong evaporation during the harvests.

Vinification: Fully temperature-controlled stainless steel tanks. Vinification done according to grape variety and quality of the harvest. Traditional vinification with a pre-fermentation maceration at 22°, then daily regular pumping-over of the vat during alcoholic fermentation. Fermentation temperature controlled between 26 and 28 degrees C. Devatting takes place on average 3 weeks after the beginning of alcoholic fermentation. Casking in January.

Ageing: In barrels (40% new, 40% 1 wine, 20% 2 wines) during 14 months.

Owner: SAS Château Maucaillou – Family DOURTHE –