

CHATEAU MAUCAILLOU 2022



Appellation : Moulis en Médoc

Soil : 80% Guntz gravel, 20% Clayey Limestone

Area of Vines : 72 Hectares

Plantation Density : 7000 vines/hectare

Yields : 36 Hl/Ha for the total production, 36 Hl/Ha for the Merlot, 37 Hl/Ha for the Cabernet Sauvignon and 33 Hl/Ha for the Petit verdot

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

Age of the Vines : over 30 years old

Harvest : 20% handpicked and 80% harvested mechanically with sorting in the cellars. The Merlots harvest began on September 14th and ended on September 27th. The Petit Verdot was harvested on September 23th to the 27th. The Cabernet Sauvignon was harvested from September 27th to the 6th of October..

Vinification : Vinification by grape variety and harvest quality. Traditional vinification, then during the alcoholic fermentation, daily pump-overs divided by the volume of the tank. De-vatting after tasting on average 4 weeks after the beginning of the alcoholic fermentation. Tapping in January.

Ageing : In barrels, 40% new, 40% 1 wine, 20% 2 wines during 16 months.

Production : 70% 1st wine and 30% 2nd wine

Blending Primeur sample : 60 % Merlot on clay, 40 % of Cabernet Sauvignon on Gravels.

Particularities of the vintage : The year 2022 was marked by a cool and dry winter. Flowering started early in May and proceeded very quickly under mild weather conditions. The summer was hot and dry except for a few storms in June. These conditions favoured a very early vintage with grapes rich in sugar but with delayed phenolic ripeness. Perfect sanitary condition but with low yields (36 Hl/Ha). Gentle vinification without too much extraction to avoid a significant release of tannins. The wines are rich, very aromatic with a good mid-palate supported by the freshness of the ripe Cabernets. A beautiful and complete wine with certainly a very good potential.

Chef de Culture and Maître de Chai are helping to instil new virtuous practices that are already perceptible in our production