

Château Les Mailleries



VINTAGE	2021
REGION	South-West
APPELLATION	Bergerac
VARIETAL	70% Sauvignon Gris 25% Sauvignon Blanc 5% Semillon
ALCOHOL	12.5%
TERROIR	Clay, limestone, flint & boulbene.
INFO	11 Ha (27.18 Acres) vineyard, within 5 plots in Sigoules & Thenac, on a south / South-West exposed 430 to 500 feet altitude plateau. 24 hours maceration and thermo-controlled fermentation & vinification in stainless steel vats. 3 to 6 months maturing on lees. Unfined - Light filtering before bottling Organic Certified

About the Estate:

"It all begins with a passion transmitted since 1898, which combines Terroir, grape varieties and winemaker." Following in the footsteps of Pierre, Gabriel, Jacky and Patrick, **Fabien CASTAING** is the 5th generation to perpetuate wine family tradition.

Vignobles Fabien Castaing represents a 54 Ha (133 acres) total vineyard - on the communes of Pomport, Cuneges & Sigoules - within 14 different plots, benefiting from a great diversity of terroirs, exposures and altitudes. Nearly 50 acres of the vineyard are located within the famous Monbazillac Appellation.

Chateau Les Mailleries is an 11 Ha (27 acres) property, certified Organic since 2004. Fabien Castaing acquired this exceptional site in 2016, nestled in Sigoules & Thenac (south of Bergerac) on plateau oscillating between 430 & 500 feet altitude. The richness of the soils containing limestone, flint, clay and boulbene. Is combined with the diversity of the grapes varieties and explaining how rich, complex and distinctive are the Chateau Les Mailleries Bergerac wines!

From the 1st tasting of Chateau Les Mailleries, fully understood Fabien Castaing Coup de Coeur and acquisition of this estate, and even more by seeing the vines exposure and terroir! Elegance, seduction & complexity. Marvelous illustration of Bergerac distinctiveness, especially with this really magnificent white Bergerac!

Tasting Notes:

So bright nose on exotic fruits (lychees, pineapple), mandarine, apricot, floral notes (jasmine) and cumin hints, zesty and rich harmony. Even more impressive palate: rich, complex, soft, superb balance and serious length.

Food Pairing: Aperitif, fish, shellfish, goat cheese.

Press Review: Soon to come

2020 Vint: "A lot of Sauvignon Gris for the aromatic expression, a touch of Sauvignon Blanc for the crispness & a hint of Semillon for the roundness. Intense nose opening on exotic fruits and flowers. Complex palate, unctuous & dynamic at the same time with a fine acidity." **2** Remarkable Wine** - 2020 Guide Hachette des Vins.

91 Pts Editors' Choice Wine Enthusiast