

Château Les Mailleries



VINTAGE	2020
REGION	South-West
APPELLATION	Bergerac
VARIETAL	60% Merlot 30% Malbec 10% Cabernet-Sauvignon
ALCOHOL	14 %
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. Thermo-controlled fermentation & vinification in stainless steel vats with long vatting. Maturing in concrete tanks with racking every 3 months. 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." After Pierre, Gabriel, Jacky and Patrick, Fabien Castaing is the 5th generation to perpetuate wine family tradition, with environment respect.

Vignobles Fabien Castaing covers a 54 Ha (133 acres) vineyard area on the communes of Pomport, Cuneges & Sigoules. A diversity of great terroirs from the 14 plots with different exposures and altitudes. Nearly 50 acres are located within the famous Monbazillac appellation.

Chateau Les Mailleries is an 11 Hect (27.18 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 Mailleries wines, best possible illustration of Bergerac distinctiveness.

Tasting Notes:

"The 2020 Château Les Mailleries has a rock-solid bouquet of ripe black cherry and darker currant fruits as well as notes of camphor, leafy herbs, and cedar pencil. It's medium-bodied, with a tight, focused mouthfeel, solid tannic structure, and outstanding length. Drink this classic, old school, hidden little gem of a wine any time over the coming decade." **90 Points** Jeb Dunnuck (April 2023)

Food Pairing:

Red meats, game, duck breast and cheese.

Press Review:

"A wood-aged wine with smooth tannins that give the wine richness. There is a succulent black fruit character... Bold fruits are right up front, backed by the wine's generous structure." Roger Voss **91 Pts** "Editor's Choice" Wine Enthusiast