

CHÂTEAU
VIEUX MAILLET
POMEROL
APPELLATION POMEROL CONTRÔLÉE

2018



Since its purchase in 2004 by Mr & Mrs Laviale, Château Vieux Maillet has been making a name for itself. Its first-class wine making facilities, coupled with the finest management techniques and a real know-how, help to produce some of the finest wines of its appellation. The Château's 8,65 hectares are located on the edge of the Pomerol plateau and are composed of diverse soil types, planted predominately in Merlot, Cabernet Franc and, more recently, Cabernet Sauvignon. This diversity confers much complexity to the wines.



Vineyard

Appellation: AOC Pomerol
Surface area: 8,65 ha
Soils: Gravely, sandy soils over clayey molasse with ferruginous sandstone over a deep gravel under soil.
Grape varieties: 73% Merlot, 19% Cabernet Franc & 8% Cabernet Sauvignon
Planting density: 5500 to 8000/ha
Average age of vines: 35 years
Pruning method : Double guyot
Yield: 26 hl/ha
Production: 30 168 bouteilles
Vol. alcohol: 14.5% vol.
Date of harvests: From the 24th September to the 10th October

Vinification

Gravity vatting in thermo-regulated stainless steel vats.
Alcoholic fermentation in temperature-controlled stainless steel vats at 28°C during 8-12 days, in vats and barrels, (integral vinification).
Post fermentation maceration up to 29-30°C during 10-15 days.
The total vatting time extends to around one month

Ageing

Château Vieux Maillet 2018 has been aged in 40% new French oak barrels and 60% used French oak and amphoras, receives 14 months barrel ageing.

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