

CHÂTEAU  
**VIEUX MAILLET**  
**POMEROL**  
APPELLATION POMEROL CONTRÔLÉE

**2016**



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 (7,8 under production)
Soils:	Gravelly, 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 8200/ha
Average age of vines:	35 years
Pruning method:	Double guyot
Yield:	33 hl/ha
Production:	32 000 bottles
Vol. alcohol:	14% vol.
Dates of harvests:	Merlot: between the 27 <sup>th</sup> Sept. to the 10 <sup>th</sup> Oct. Cabernets: on the 13 <sup>th</sup> October

**Vinification**

Gravity vatting in thermo-regulated stainless steel vats.  
Cold pre-fermentation maceration (<5°C) during 2-4 days.  
Alcoholic fermentation in temperature-controlled stainless steel vats at 28°C during 8-12 days.  
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 2016 has been aged in one third of new French oak barrels and 2 thirds of used French oak barrels (Remond, Taransaud, Stockinger, Seguin Moreau, ...) during 14 months.  
The bottling was done in May 2017.

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