

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

**2019**



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: 80% Merlot, 15% Cabernet Franc & 5% Cabernet Sauvignon  
Planting density: 5500 to 8000/ha  
Average age of vines: 35 years  
Pruning method : Double guyot  
Yield: 46 hl/ha  
Production: 401 hl  
Vol. alcohol: 14,15% vol.  
Date of harvests: From the 24<sup>th</sup> September to the 8<sup>th</sup> October

**Vinification**

Harvest reception: Selective double sorting of grapes, manual sorting and densimetric bath  
Alcoholic fermentation: in vats and barrels in temperature-controlled 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 2019 has been aged in **barrels** (50% new barrels and 50% used barrel) and **amphoras**, receives 14 months barrel ageing.

**Commercial contact :**

Hervé Laviale - t. + 33 (0) 557 745 666 - f. + 33 (0)5 57 74 56 59- [rvl@chateaudelussac.com](mailto:rvl@chateaudelussac.com)