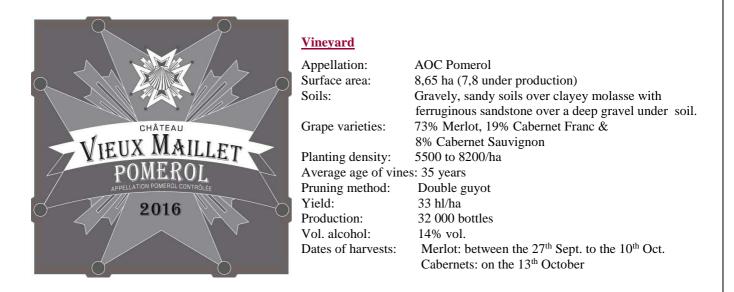
CHÂTEAU VIEUX MAILLET POMEROL APPELLATION POMEROL CONTRÔLÉE

2016



Since its purchase in 2004 by Mr & Mrs Laviale, Château Vieux Maillet has been making a name for itself. Its firstclass 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.



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 bas 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.

Commercial contact :

Hervé Laviale - t. 05 57 745 666 - f. 05 57 745 658 - rvl@chateaudelussac.com