

Château
**CAILLETEAU
BERGERON**

CLOS MANSIO 2021



ORIGIN: Blaye Côtes-de-Bordeaux PDO

GRAPE VARIETIES: 70% Merlot & 30% Malbec

CERTIFICATIONS : Organic & Vegan

SOILS: Clay-limestone and sandy

CLIMATE: Oceanic

GROWING SEASON : 2021 got off to a very bad start. A cool spring led to frosts which caused significant damage. May, June and July saw heavy rainfall. Mildew brought further bad news.

Cool nights in the months of August and September favoured the accumulation of fine aromas in the grape skins, along with silky tannins. It was a good quality crop with lots of red fruit flavours

HARVEST AND AGEING : After a selection in the vineyard and a sorting in the cellar, the musts are fermented in stainless steel vats with a maceration of 3 weeks. The blended Merlot and Malbec are put into natural concrete tanks for 14 months. Two transfers allow the lees to be removed and the addition of oxygen rounds out the tannins. The tannic structure of the wine is lighter than the previous vintage with more freshness and less alcohol.

AGEING POTENTIAL : 8 ans

ALCOHOL : 12% vol - pH: 3.55 - Sugar : 0.5g/l

Château Cailleteau Bergeron

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