

Château  
**CAILLETEAU**  
**BERGERON**

**PRESTIGE**

2024

**Blaye Côtes-de-Bordeaux**

**GRAPE VARIETIES :** 70% Sauvignon Blanc  
30% Sauvignon Gris

**CERTIFICATIONS :** Organic & Vegan

**SOIL:** Sandy-clay

**CLIMATE:** Oceanic

**GROWING SEASON:** 2024 was a late vintage, relatively cool and humid. Special attention was given to the certified organic vineyard to prevent mildew damage to our beautiful Sauvignon Blanc and Sauvignon Gris grapes. Ultimately, after several periods of cool weather, the Sauvignon grapes reached exceptional ripeness, resulting in an aromatic wine

**HARVEST AND AGING:** The harvest took place at night. After a gentle three-hour maceration and pressing, the Sauvignon undergo fermentation in French barrels. The wine is then aged on lees for 7 months, and stirred daily. Blending at the end of March for bottling in mid-April 2025.

**TASTING NOTES:** A beautiful minerality for this 2024 vintage. On the nose, delicate spring flowers blend with citrus notes. On the palate, vanilla unfolds harmoniously, accompanied by subtle brioche notes.

**POTENTIAL AGING :** 3-4 years

**ALCOHOL :** 13% abv. pH: 3.3 - Sugar: 1,3 g/l

**SCEV MAISON DARTIER BIO**

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