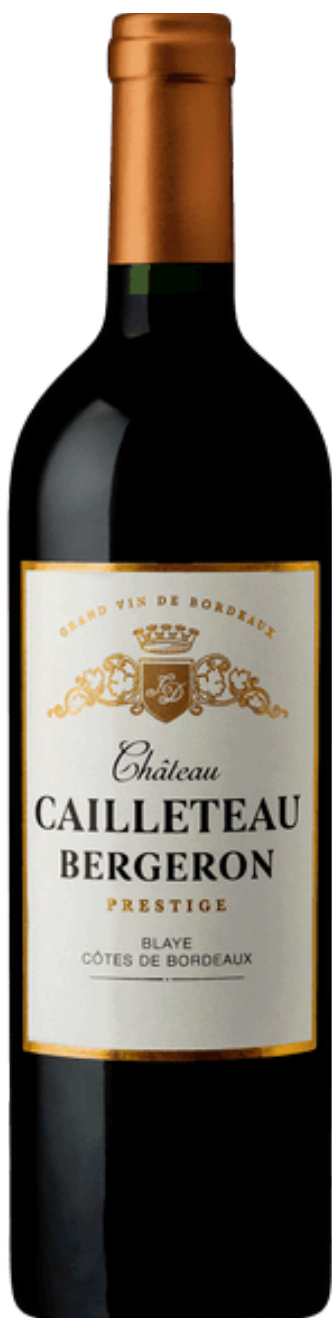


Château
**CAILLETEAU
BERGERON**

PRESTIGE
2022

Blaye Côtes-de-Bordeaux PDO



GRAPE VARIETIES : 70% Merlot
15% Cabernet Sauvignon
15% Malbec

CERTIFICATIONS : HVE 3, Terra Vitis & Vegan

SOIL: Clay-limestone, clayey

CLIMATE: Oceanic

GROWING SEASON: 2022 started with frost. Summer was extremely hot and dry. The harvest took place during fine weather giving the wine a perfect balance between acidity and fruit, a phenomenon not seen for many decades.

HARVEST AND AGEING: The picking was carried out during the coolest part of the day. The grapes were quickly crushed and placed in stainless-steel vats, then fermented for 8 days with manual pigeage (punching down the cap) and pumping over. The wines were aged in stainless steel and concrete vats, and then put in oak barrels for 13 months.

TASTING NOTES : Deep purple color. The nose reflects blackcurrant aromas, accompanied by spicy and cigar box notes. Full bodied wine with slightly tannins, and a long finish.

AGEING POTENTIAL : 8- 10 years

ALCOHOL : 14% abv - pH: 3.65 - Sugar : 1.3 g/l

- **91/100 Wine Enthusiast**
- **Gold Medal at Wine World Selection - Canada 2024**

Château Cailleteau Bergeron

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