

Château
**CAILLETEAU
BERGERON**

GRANDE RÉSERVA
2020



ORIGIN : Blaye Côtes-de-Bordeaux Red PDO

GRAPE VARIETIES : 40% Merlot
30% Cabernet Sauvignon
30% Malbec

CERTIFICATIONS : HVE 3, Terra Vitis & Vegan

SOIL: Clay-limestone, clayey

CLIMATE: Oceanic

GROWING SEASON: Spring 2020 was particularly hot and dry leading to an early budburst. The hot temperatures during summer permitted early veraison and maturation. The autumn continued to be warm and dry. Harvest began so early, once again the quality of wines produced is over Esperance. Great!

HARVEST AND AGEING: The Grande Réserve is made from vines aged 60 and over. It is aged in barrels from the finest forests (Tronçais, Jupille, Bertrange) for 18 months, lending it an oaky character, yet not excessively so.

TASTING NOTES : Intense colour with scattered purple highlights. The nose is spicy with notes of dried tobacco, liquorice, blueberries, fruit jam and Italian saffron. The palate displays beautiful concentration with silky tannins alongside long-lasting notes of vanilla, saffron and dried tobacco.

AGEING POTENTIAL : 10-12 years

ALCOHOL : 14% abv - pH: 3.6 - Sugar : 1.2 g/l

Château Cailleteau Bergeron

Marie-Pierre & Pierre-Charles DARTIER
303 Rue de Bergeron 33390 Mazon, France
+335 57 42 11 10 -- info@cailleteau-bergeron.com
www.cailleteau-bergeron.com

