

*Château*  
**CAILLETEAU**  
**BERGERON**

**GRANDE RÉSERVA**  
**2022**



**Blaye Côtes-de-Bordeaux PDO**

**GRAPE VARIETIES :** 40% Merlot  
30% Cabernet Sauvignon  
30% 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 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 purple color with lovely purplish reflections. Dark berry aromas, with a touch of aromatic herbs. On the palate, dark berries are prominent. Roasted, coffee and licorice notes emerge on the long, and elegant finish.

**AGEING POTENTIAL :** 10-12 years

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

• **91/100 Wine Enthusiast**

**Château Cailleteau Bergeron**

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