

Château
CAILLETEAU
BERGERON

OZ de CAILLETEAU
2022

Blaye Côtes-de-Bordeaux PDO

GRAPE VARIETIES : 50% Merlot
50% Cabernet Sauvignon

CERTIFICATIONS : HVE 3, Terra Vitis & Vegan

SOIL: Clay-limestone, clayey, stony

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 50 years old Cabernet Sauvignon and Merlot yielded no more than 35 hl/hectare. Phenolic ripeness was excellent, producing a superb wine. The grapes underwent light crushing, pigeage (punching down the cap), and maceration lasting 5 weeks. The resulting wines displayed rich tannins, ready for aging for 16 months in the finest French oak barrels.

TASTING NOTES : The color is dark. The nose exhibits fruity, vanilla, blackcurrant and leather notes. In the palate, woody and fruits flavors are well present, such as blackberry. Pepper and tobacco also prime this aromatic mouth. It has a fresh acidity, silky tannins and a long aftertaste.

AGEING POTENTIAL : 10 years

ALCOHOL : 14% abv - pH: 3.63 - Sugar : 1.2 g/l

- **90/100 James Suckling**

Château Cailleteau Bergeron

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

