

Château
CAILLETEAU
BERGERON

OZ de CAILLETEAU
2023

Blaye Côtes-de-Bordeaux PDO

GRAPE VARIETIES : 50% Merlot
50% Cabernet Sauvignon

CERTIFICATIONS : HVE 3, Terra Vitis

SOILS: Clay-limestone, clayey, stony

CLIMATE: Oceanic

GROWING SEASON: The 2023 growing season was rainy until the end of July. Controlling downy mildew was crucial during this period. The cool nights of summer, combined with the heat of August and September, had a positive effect on the ripening of the Merlots, allowing for exceptional accumulations of black fruit aromas.

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. The 2023 vintage stands out with remarkable aging potential, supported by preserved acidity from a temperate summer.

AGEING POTENTIAL : 10 years

ALCOHOL : 14% abv - pH: 3.60 - Sugar : 1.2 g/l



Château Cailleteau Bergeron

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