

CHÂTEAU
VIEUX MAILLET
POMEROL
APPELLATION POMEROL CONTRÔLÉE

2015



Since its purchase in 2004 by Mr & Mrs Laviale, Château Vieux Maillet has been making a name for itself. Its first-class wine making facilities, coupled with the finest management techniques and a real know-how, help to produce some of the finest wines of its appellation. The Château's 8,65 hectares are located on the edge of the Pomerol plateau and are composed of diverse soil types, planted predominately in Merlot, Cabernet Franc and, more recently, Cabernet Sauvignon. This diversity confers much complexity to the wines.



Vineyard

Appellation:	AOC Pomerol
Surface area:	8,65 ha
Soils:	Gravelly, sandy soils over clayey molasse with ferruginous sandstone over a deep gravel under soil.
Grape varieties:	73% Merlot, 19% Cabernet Franc & 8% Cabernet Sauvignon
Planting density:	5500 to 8000/ha
Average age of vines:	34 years
Pruning method :	Double guyot
Yield:	33 hl/ha
Production:	around 32 000 bottles
Vol. alcohol:	14% vol.
Date of harvests:	From the 18 th September to the 9 th October

Vinification

Gravity vatting in thermo-regulated stainless steel vats.
Alcoholic fermentation in temperature-controlled stainless steel vats at 28°C during 8-12 days.
Post fermentation maceration up to 29-30°C during 10-15 days.
The total vatting time extends to around one month

Ageing

Château Vieux Maillet 2015 is aged in 50% new French oak barrels and 50% used French oak and receives around 14 months barrel ageing.

Contact commercial

Hervé Laviale - Tél. : +33 (0) 557 745 666 – Fax : +33 (0)5 57 745 659 - rvi@chateaudelussac.com