CHATEAU MAUCAILLOU 2023

Appellation : Moulis en Médoc

Soil : 80% Guntz gravel, 20% Clayey Limestone

Area of Vines : 62 Hectares

Plantation Density : 7000 vines/hectare

Yields : 48,65 Hl/Ha for the total production, 54 Hl/Ha for the Merlot,48 Hl/Ha for the Cabernet Sauvignon and 37 Hl/Ha for the Petit verdot

Grape Varieties : 52 % Cabernet Sauvignon, 41 % Merlot, 7 % Petit Verdot

Age of the Vines : over 30 years old

Harvest : 20% handpicked and 80% harvested mechanically with sorting in the cellars. The Merlot harvest began on September 14th and ended on September 29th (4 days off between September 21 and 24). The Petit Verdot grapes were harvested on September 27 and 28, then from October 2 to 4. The Cabernet Sauvignon was harvested from September 29th to the 9th of October..

Vinification : Vinification by grape variety and harvest quality. Traditional vinification, then during the alcoholic fermentation, daily pump-overs divided by the volume of the tank. De-vatting after tasting on average 4 weeks after the beginning of the alcoholic fermentation. Tapping in January.

Ageing : In barrels, 40% new, 40% 1 wine, 20% 2 wines.

Production : 70% 1st wine and 30% 2nd wine

Blending Primeur sample : 56 % of Cabernet Sauvignon on Gravels, 39 % Merlot on clay and 5% Petit Verdot.

Particularities of the vintage : Overall, 2023 is one of the earliest vintages, due to the earlier bud-break dates. The phenomenon was mitigated by an unbearably hot, but above all very wet summer. Fortunately, a particularly sunny harvest enabled us to pick grapes in perfect health and with the desired degree of ripeness.
At present, the wine is fruity, fresh and taut. It has a fine structure with well-integrated tannins, a sign of maturity. The finish is quite long, fresh and taut.
This will certainly be a fruity, supple wine that will satisfy the most demanding palates without having to wait many year

Our Chef de Culture and Maître de Chai contribute to instilling new virtuous practices that are perceptible in our productions.