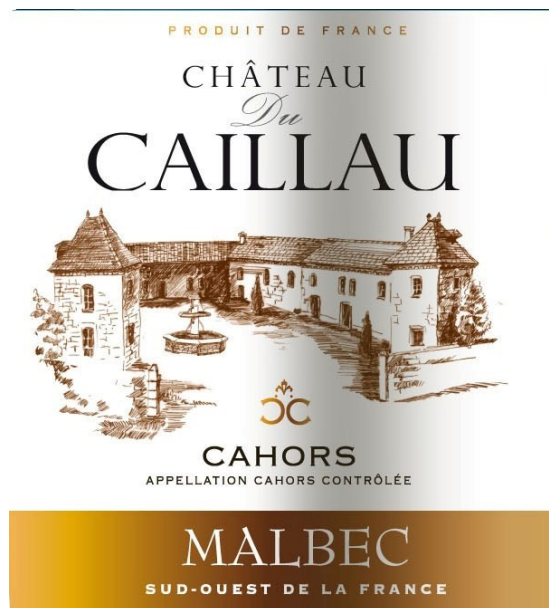


# CHÂTEAU DU CAILLAU 2015

## Appellation Cahors

### ~ Background ~

Chateau Du Caillau is produced in the center of France by the Chateau Clos de La Coutale, which has been in the same family for six generations. The estate is situated in the buttruss of the Valley of Lot in the Garonne region, approximately 50 kilometers east of Agen. The 53 hectares composing Clos de La Coutale are a part of the most ancient vineyards in the Cahors appellation area.



### ~ Viticulture ~

- 100% Malbec
- 30 hectares of planted vineyards.
- Soil is composed of gravel originating from the riverbed and of a clayey limestone originating from mountain debris.
- Green harvest in the month of July.

### ~ Tasting Notes ~

*Deep intense ruby color. Ripe fruit on the nose. Round and mellow in the mouth, this wine seduces with its fruit and well-matured tannins that bring persistence and finesse. Beautiful finish that is both harmonious and ample.*



**88 Points** - Review Available  
in December 2017

### ~ Winemaking ~

- Hand sorting.
- Fermentation (28°C) with manual punching of the cap.
- Maceration after fermentation for 5 weeks with temperature controlled (28°C).
- Blending wines in January after malolactic fermentation.
- 50% ageing in oak barrels and 50% in wooden tank for one year.
- Racking every 4 months before final blending.

### ~ Food Pairing ~

*This wine is perfect for sipping or with meat dishes, tuna (raw or cooked), and firm cheeses.*

