

CHATEAU DU CAILLAU 2016

Appellation Cahors

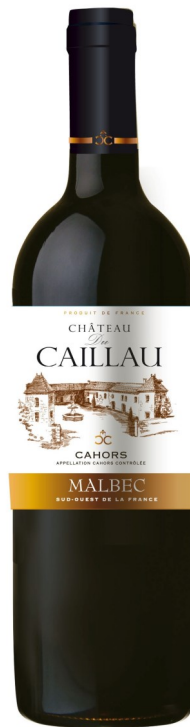
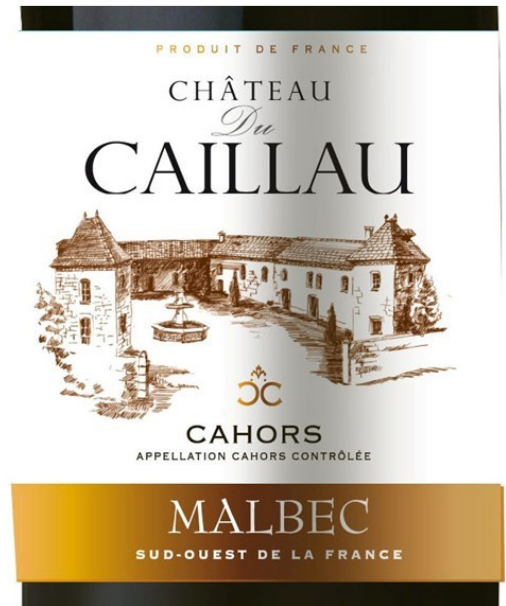
~ Background ~

Chateau du Caillau is produced in the Cahors region in southwestern France, located 100 miles east of Bordeaux. This wine is produced by the Chateau Clos de La Coutale, which has been in the same family for six generations.

The estate is situated in the buttness 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 ~

- 10 hectares cultivated
- **100% Malbec**
- Soil is composed of gravel originating from the riverbed and of a clayey limestone originating from mountain debris.
- Late harvest in mid-October.
- Pruning : Guyot style of dressing is used : namely, single cutting back to 7 buds.
- Technical : the leaves are thinned out by hand thoroughly and regularly, mechanical work soil, no chemical fertilizers, no weed killers.



~ 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.

~ Tasting Notes ~

Incredibly bright colour like the skin of a black cherry. This wine seduces with an intense nose of ripe black fruits, cassis, mineral aromas and spicy black pepper. The palate is rich and loaded with delicious fruity flavour. It is round and tannic with superb balance and structure.

Ageing potential : Ready to drink now, or can age well until 2023.

Serving temperature : 17°C - 63°F



~ Food Pairing ~

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