



Philippe Bernède
Owner

CHATEAU DU CAILLAU 2021 AOC Cahors

— Background —

Chateau du Caillau is located in the Cahors appellation in southwestern France. This wine is produced by the Chateau Clos de La Coutale, which has been in the Bernède family for six generations. The 100 hectares comprising Clos de La Coutale and Chateau du Caillau are a part of the most ancient vineyards in the Cahors appellation area. Part of the original cellars of Chateau du Caillau & Clos La Coutale date to 1779. But it was under Charles Bernède, an agriculture engineer and the great-great grandfather of the present owner, that the vineyards were restructured and replanted (after the phylloxera crisis) over a 40 year period. Today the estate is owned and managed by the multi-talented Philippe Bernède, engineer, who has combined his talent for winemaking and genius for inventions to produce what many consider to be as the flagship wine from Cahors. Unknown to many, Philippe Bernède is the inventor of the patented “Coutale double hinged corkscrew” (he sells +1 million corkscrews annually). Philippe also invented the “Coutale Pigeur”, which is today used by many of the 1st and 2nd growths of Bordeaux (e.g. Latour, Brane Cantenac, etc...).



— Viticulture —

- 12 hectares cultivated for the Chateau du Caillau label.
- **100% Malbec**
- Average age of vines 35 years old.
- Soil is composed of gravel originating from the riverbed and a clayey limestone originating from mountain debris.
- Single Guyot pruning with seven buds only; severe suckering to reduce average yield to 35 HL per hectare.
- Mechanical working of the soil; manual leaf thinning and green harvest; no chemical fertilizers; no weed killers.
- **Currently in organic conversion.**

— Winemaking —

- Hand sorting.
- Fermentation at 28°C with a maceration period of 15-18 days.
- The “Coutale Pigeur” is used to punch down the cap during fermentation for gentle phenolic extraction and the production of a fruity wine with a rich, round and fat mouthfeel.
- Vinification by parcels.
- Ageing in casks for 8 to 10 months at the end of winter.

— 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.