

CHÂTEAU  
**VIEUX MAILLET**  
**POMEROL**  
APPELLATION POMEROL CONTRÔLÉE



### **VINEYARD**

Appellation : AOP Pomerol

Surface Area : 8,65 ha

Soils : Gravely, sandy soils over clayey molasse with ferruginous sandstone over a deep gravel under soil.

Grape varieties : 85% Merlot,  
10% Cabernet Franc,  
5% Cabernet Sauvignon

Planting density : 5500 to 8200 /ha

Average age of vines : 35 years

Pruning method : Guyot double

Yield : around 45hl/ha

### **VINIFICATION**

Manual harvest

Harvest reception: Double sorting of grapes, manual sorting and densimetric bath

Alcoholic fermentation: in vats and barrels in temperature-controlled 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 aged in barrels (40% new barrels and 60% used barrel) and amphoras.

Its ageing lasts 15 months.

