



The history of Château Les Mailleries with Castaing family's begins in 2016 when Fabien Castaing fell in love with this small property cultivated organically. It's located on a clay-limestone plateau oscillating between 130 and 150 meters above sea level. Since then, a single conviction: to produce great Bergerac wines there !



TERROIR

Clay and limestone



BLEND/YIELD

Merlot, Cabernet Sauvignon, Malbec
50hl/ha



VINIFICATION

Fermentation in stainless steel vats with long vatting. Maturing in vats racking every 3 months



ROBE

Intense ruby



NOSE

Intense with black fruits and spicy notes



TASTE

Beautiful fruits expression with ample and rich tannins



SERVICE & WINE PAIRINGS

To serve at room temperature
Red meats, game, duck breast, cheeses...



AGEING POTENTIAL

5 to 7 years

