

CHATEAU LES MAILLIERIES

Mon Essentiel

AOC Bergerac Dry white FR-BIO-01



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 on hard limestone at an altitude on 150 meters



BLEND/YIELD

Sauvignon Gris
30hl/ha



VINIFICATION

Fermentation in new French oak barrels. Aging in batonnage on fines lees



ROBE

Yellow gold



NOSE

White flowers notes, toast and citrus butter



TASTE

Well balanced , straight and precise with a very good lenght on the finish



SERVICE & WINE PAIRINGS

To serve chilled
On creamed or grilled shellfish, different kind of fish, young cheese like Conté, snacking ...



AGEING POTENTIAL

7 to 10 years. Great potential for development

