



# CHATEAU MAUCAILLOU

## MOULIS BORDEAUX– 2014



The cellars and warehouses of Moulis were built in 1871 in the heart of the Upper Médoc, next to the Moulis railway station. At the time, the owners were the Petit-Laroche family, 19th-century wine merchants, whose head office was located 104 cours Saint-Louis in Bordeaux.

The family chose the location near the station because horse-drawn carriages had only a short distance to cover to load their wines on trains travelling to destinations throughout Europe. As Messrs Petit Laroche put it at the time: "The purpose of the Entrepôts de Moulis Company is to market, both in Bordeaux and abroad, Médoc wines stored in cellars built by the company opposite Moulis station, a central location between Margaux, Pauillac, Saint-Julien and Saint-Estèphe."

Given the organoleptic qualities of Château Maucaillou, many wine writers have compared it with the Grand Cru Classé wines of the Médoc: "This growth has constantly enhanced its quality and is today undeniably at the level of a (good) cru classé" Far-seeing and ambitious, Guillaume Ignace Bouchereau left his mark on local history and the vineyard landscape in the Libourne region. Grand Corbin Bouchereau was considered as a new name for this château to honor the spirit of this ambitious predecessor. Reconnecting with a prestigious past also reaffirms the timelessness of a great terroir.

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### TERROIR

Calcareous clay

### WINEMAKING

Sorting handpicked grapes and post destemming  
sorting Type of vats wooden and cement vats.  
12 months in French oak barrels, 50% new.

### GRAPE VARIETY

Petit Verdot,  
Cabernet Franc,  
Cabernet Sauvignon,  
Merlot

### ALCOHOL

13%

### SERVICE TEMPERATURE

16°C



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### TASTING NOTES :

Medium-bodied, with aromas of blueberries and blackberries rounded. a fair acidity with a nice touch of spice on the finish.

### FOOD PAIRING

The wine is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.

Chateau Maucaillou is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms and pasta as well as cheese.

