



CHATEAU MAUCAILLOU

Moulis 2014



Thanks to the blessings of their terroir and to the painstaking and loving care devoted to their vinification, barrel-ageing and bottling, the wines of Château MAUCAILLOU are undeniably of exceptional class, on a par with many Médoc Grands Crus Classés.

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" (Didier TERS).

Robert PARKER shares that opinion, writing that MAUCAILLOU "is worth a 4th Cru". Patrick DUSSERT-GERBER classifies it as a "Second great classified wine, category B". Claude FERRET specified, in the edition of BORDEAUX AND ITS WINES, that MAUCAILLOU "could feature in a new classification". ... MAUCAILLOU could undoubtedly have ranked among the winners of the fixed classification of Grands Crus Classés dating back to 1855. Unfortunately, it did not exist yet at that time and could not take part in the competition, given that its vineyard was created in 1875. It has, however, already reached a respectable age.

Château MAUCAILLOU was one of the rare Crus "Bourgeois" to be accepted in the very closed circle of the Union des Grands Crus de Bordeaux, an association open only to the very best wines Bordeaux has to offer.

TERROIR

The terroirs on which the 63 hectares of Château MAUCAILLOU vineyards grow consist of fine quaternary alluvium outcrops, a large part of which stems from the Güntz Garonne gravel stratum, at the origin of the Great Classified Crus of the Médoc.

GRAPE VARIETY

Cabernet Sauvignon

SERVICE TEMPERATURE

16°C -18°C

WINEMAKING

Late harvest at optimum maturity. Sorting in the vineyard, sorting after de-stemming, no crushing, maceration, pumping and power cuts. Long fermentation.

ALCOHOL

13 %

TASTING NOTES

The wine agrees with the nose: on notes of red fruits, cherry, blueberry, the attack is supple and fleshy, a fruity matter enrobe peppered and liquorice notes. The tannins are soft and very silky. As expected, the wine is flowing and easy on a delicate weave.

FOOD PAIRING

Delicious with poultry, red meats and cheese

