



CHATEAU TERRIER DES CAILLOUX

WINE WITH NO ADDED SULFUR

Appellation: Blaye, Côtes de Bordeaux

Terroir: sandy soils, vines of around ten years old

Varietal: 100% Merlot

Surface: 2 ha

Vinification: Traditional in concrete vats.

No sulfur added – a method of selecting specific strains of yeasts that will block yeasts that could be potentially deviant, thus avoiding the risk of oxidation. These yeasts protect and stabilise the wine.

Alcoholic fermentation carried out over 5 days.

Maceration at low temperature (8°C/46°F) to enhance the extraction of the fruit.

Ageing: 10 months in small-capacity concrete tanks.

The tanks are kept completely full to avoid contact with the air.

As there is no sulfur in the wine, the statement "Contains Sulfites" does not appear on the bottle.
We recommend storing and conserving this wine at a temperature below 18°C/65°F

Tasting

Beautiful bright ruby/cherry red colour. A nose of wild strawberry, blackcurrant and blackberry with a minty touch. Extremely silky in the mouth, opulent, brisk and ripe with a hint of roasting. The tannins are also quite lush, and enlivened by a dash of acidity in the finish.

Service: 15-16°C/59-61°F

Food pairing: Grilled meats, tomato salad, strawberry/raspberry-based desserts.

Origin

The Bourceau family, vineyard owners since 1835, today own three wine chateaux. In 2017, after having studied other winemaking methods abroad, Wilfried Bourceau took the helm of the estates. Conscientious about the quality of the wines they produce, they decided to convert to organic in 2018, and to go even further by adding a No Sulfur Added wine to Terrier des Cailloux.

An enlightened blend of tradition and modernity, resulting in a distinctive and expressive wine.

