

CHÂTEAU
VIEUX MAILLET
POMEROL
APPELLATION POMEROL CONTRÔLÉE



2022



VINEYARD

Appellation : AOP Pomerol

Surface area : 6.0 ha

Soils : Gravelly and clay

Grape varieties: 85% Merlot,
10% Cabernet Franc,
5% Cabernet Sauvignon

Planting density : 5500 to 8200/ha

Average age of vines : 35 years

Pruning method : Guyot double

VINIFICATION

Harvest reception: Selective double sorting of grapes, manual sorting and densimetric bath

Alcoholic fermentation: in vats and barrels in temperature-controlled at 28°C during 8-12 days

Post fermentation maceration up to 29-30°C during 10-15 days. The total vatting time extends to around one month

AGEING

Château Vieux Maillet 2022 is aged in **barrels** (33% new barrels and 33% used barrel) and **amphoras** (33%)