

Château Picque Caillou

Pessac Leognan red

*Colour very deep, almost purple.
On the palate the wine is very constructed.
Plenty of volume on the mid-palate with tight-knit but very ripe tannins.*

LOCATION: Located at the gates of the city of Bordeaux and near Châteaux Haut-Brion and Pape Clément. In 2006, Paulin Calvet took over the daily running of the vineyard.

VINEYARD AREA: 21 hectares in red.

SOIL: Layer of Gunz-type Pyrenean gravel

GRAPE VARIETIES: 50% Merlot, 50% Cabernet Sauvignon

Age of the vineyard: 25 years old

Density of the plantation: 6,900 – 10,000 vines per hectare

HARVESTING: Hand picking, sorting over a harvesting bin in the vineyard.

WINEMAKING: Alcoholic fermentation and maceration at controlled temperatures of 25°-28°C in stainless steel vats. Post-fermentation macerations at 30°C for about 10 days before running off into vat. Malo-lactic fermentation in vat.

AGEING: During 12 months in oak barrels for 30% in new barrels.

PRODUCTION: 65,000 to 75,000 bottles per year

