

CHÂTEAU MEILLIER



Cuvée Prestige, Bordeaux Superieur Entre-deux-Mers, Cazaugitat, France

GRAPE VARIETY

85% Merlot,
14% Cabernet Sauvignon,
plus a few dollops of Malbec and Petit Verdot

VINIFICATION

Château Meillier's 85-acre vineyard is situated around the highest elevation point in Entre-deux-Mers, about 500 feet above sea level. This is high for Bordeaux, and this place is known locally as *La Butte de Launay*. Meillier's vineyards are planted on small hillsides with south-southwestern exposure. The soil here is dominated by clay and limestone, and is well suited for producing rich, fruity Merlot and structured Cabernet Sauvignon. The vines are 21 years old on average and tended sustainably (*Lutte raisonnée*). Harvest takes place in late September. The grapes are destemmed, and a portion of the merlot undergoes thermovinification: the must is heated to near-boiling temperatures. This extracts extra color and tannin, and contributes to the wine's smooth, fruity profile. Fermentation is controlled with selected yeast lasting 3-4 weeks followed by maceration lasting 3-5 weeks. The wine is not aged in oak: production takes place in concrete and stainless-steel tanks. It is aged for one year in these vessels before bottling. Gluten Free. NON-GMO.

THE CHATEAU

Château Meillier has been home to the Duprat family since 1880. In the early days, this farm produced mostly grains and cattle, but also a little white wine. Today, Mr. Duprat represents the 4th generation. He takes care of his property alone but works with export enologists to keep his vines in tiptop shape.

TASTING NOTE

Dark ruby in color with ripe, red fruit aromas. Medium-full bodied and structured with generous – almost jammy – fruit, balanced by gentle acidity, and ripe tannins.

FOOD PAIRINGS

Anything off the grill, roasted meat and soft cheeses.

