

CHÂTEAU RELAIS DE LA POSTE



Cuvée Malbec

AOC Côtes de Bourg, Bordeaux, France

GRAPE VARIETY

100% Malbec

PRODUCTION

The vineyards at Château Relais de La Poste are sustainably farmed and essentially organic, though no certification has been acquired. Organic supplements to combat mildew and other issues are used sparingly. The vines are fertilized naturally using a technique called green manuring. Hairy vetch peas and forest oats are planted around the vines as cover crops. These are grown to maturity, left to wither naturally, and finally turned into the soil. The oats are rich in cellulose and lignin and provide slow carbon. The peas fix nitrogen from the air and restore it to the soil. This effort - and Relais de La Poste's favorable location - are critical for Malbec which is particularly susceptible mildew in Bordeaux. This is the sunniest and driest part of the Côtes de Bourg with just the right proximity to the Gironde estuary. These factors allow the estate to produce the only 100% Malbec wine in Bordeaux. The Cuvée Malbec is produced by natural, ambient yeast fermentation in temperature-controlled, stainless-steel vats. It is aged for seven months in a mix of small concrete vats (75%) and barrique (25%).

ESTATE

The actual Château of Relais de la Poste was originally a grand inn and carriage house built in 1758 on France's *Royal Road*. The constant comings and goings of guests, horses and mail gave the Château its eventual namesake. The Romans were the first to plant vines here, and winemaking has always been a part of the Chateau's existence. Historically, all the production was sold in bulk, and its potential was not realized until 1985 when Bruno Drode purchased the Château and its 50 acres of surrounding vineyards. He updated the winery and set out on improving the vineyards. Most of the estate is planted with Merlot, but Bruno realized the great potential for Malbec in this spot, and his two 100% Malbec Cuvées are what put this exciting, forward-thinking Château on the map.

TASTING NOTE

Deep garnet hues with a bouquet of blackberries and soft note of oak. This is a rich and powerful wine, with generous fruit buoyed by a firm tannic structure and cleansing acidity.

FOOD PAIRING

Aged cheddar or bleu cheese, smoked duck breast, grilled pork, mushroom dishes.