



Imported by: Benedict Butterworth Ltd. Unit 47, Containerville, 1 Emma Street

Contact: benedictbutterworth.com info@benedictbutterworth.com +44(0)7 984 424 860

Château de la Vieille Chapelle Cuvée Reserve - 2019

Winemakers: Frédéric Mallier

AOC: Bordeaux

Vintage: 2019

Vol: 14 %

RS: 1.7 g/L

Total Acidity: 3.66 g/L

Volatile Acidity: 0.62 q/L

pH: 3.47

S02: 24 mg/L

Total Production: 7,600 bottles

Grapes: 80% Merlot, 20% Cab Franc

Vine Age: 50+ years

Parcel: Grange & CF Senior

Soils: Clayey Silts (Deep & therefore, cooling)

Vegan: Yes

Allergens: None

Drinking Window: Present - 2030

Ethos: Certified "Bio" & "Demeter"

Producer: On the sandy northern banks of the Dordogne river, just kilometres before it turns into the Gironde estuary, Frederic Mallier, along with his wife and two sons, have been running a 11-hectare estate since 2006. Despite being on the flat lands, to preserve soil structure they don't use tractors, farming entirely by hand, choosing biodiversity and agroforestry over sprays and follow biodynamic principles to bolster health across the estate, gaining certification in 2015.

They are known for their 0.33 hectare plot of un-grafted, pre-phylloxera vines that were planted over 150 years ago. Soon after taking ownership they had DNA tests done for every single vine in this very special plot and the results tell us the varieties are 65% Bouchalès (ancient forgotten Bordelaise red variety), 25% Merlot and the other 10% are other rare local red varieties, some believed extinct (Mancin, Peloursin, Castets, Cot, Baco and more).

The rest of the estate is estate is home to fruit trees, bees. sheep, chickens and a vine nursery for the conservation and reproduction of ancient grape varieties.

Viticulture and Vinification: Hand harvested 23-25..9.19 Spontaneous fermentation. 15-day maceration. Vinified in raw/uncoated concrete vats and aged in 2nd and 3rd fill French oak barrels (Berthomieu cooperage) for 12 months. Unfined, Unfiltered and no addition of SO2. Bottled on a fruit day, 25.8.21.

Tasting: Serve 17 – 19 °C