



Château de la Vieille Chapelle Les Grands Blancs - 2021

Winemakers: Frédéric Mallier

AOC: Vin De France

Vintage: 2021

Vol: 12 %

RS: 0.8 g/L

Total Acidity: 3.93 g/L

Volatile Acidity: 0.71 g/L

pH: 3.39

SO2: 20 mg/L

Total Production: 1,500 bottles

Grapes: 100% Sémillon

Parcel: Grands Blancs

Soils: Clayey Silts (Deep & therefore, cooling)

Vegan: Yes

Allergens: None

Closure: Cork + Beeswax

Drinking Window: 2023 - 2033

Ethos: Certified "Bio Ecocert" & "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-phyloxera 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 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 21.9.21, spontaneous fermentation. Vinified and aged for 11 months in new French oak barrels (Berthomieu cooperage). Unfiltered, unfiltered and no addition of SO2. Bottled on a root day, 29.8.22. Energetic Value 10,064 CKREM(*)

Tasting: Serve 12 – 14 °C

Ripe, full bodied white wine and a velvety mouthfeel. Aromas of apricot, grapefruit, Sicilian lemon, vanilla and sweet spice. Very present oak influence is very well integrated with the ripe and waxy-lemoness of the Sémillon.



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