



## Château de la Vieille Chapelle VDF Bouchalès - 2016

**Winemakers:** Frédéric Mallier

**AOC:** Vin De France

**Vintage:** 2016

**Vol:** 13 %

**RS:** 2.1 g/L

**Volatile Acidity:** 0.98 g/L

**pH:** 3.37

**SO2:** 12 mg/L

**Total Production:** 380 bottles

**Grapes:** 100% Bouchalès

**Vine Age:** 150+ years old

**Parcel:** Pre-phylloxera

**Soils:** Clayey Silts (Deep & therefore, cooling)

**Vegan:** Yes

**Allergens:** None

**Closure:** Cork + Wax

**Drinking Window:** 2023 - 2025

**Ethos:** Certified Bio Ecocert

**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 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 21.9.16. Spontaneous fermentation. 5-day Maceration. Vinified in uncoated concrete and aged for 14 months in old 300L French oak barrels. Un-fined, un-filtered and no addition of SO2. Bottled on a root day, 12.3.18.

**Tasting:** Decant and serve at 14 – 18 °C.

Sour black cherries, blueberries, blackberries. Ferrous, medicinal and tangy. Musky. Inky, super concentrated black plum and prune. Nutmeg, Mace, Cardamom. Spicy, crushed green pepper. Deep, thin, fine-grained, persistent tannins.



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