



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

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Château de la Vieille Chapelle Les Merlots de Baudet - 2018

Winemakers: Frédéric Mallier

AOC: Vin De France

Vintage: 2018

Vol: 14 %

RS: 2 g/L

Total Acidity: 3.71 g/L

Volatile Acidity: 0.69 q/L

pH: 3.51

S02: 36 mg/L

Total Production: 6,400 bottles

Grapes: 100% Merlot

Parcel: Merlots de Baudet (planted 1940)

Soils: Clayey Silts (Deep & therefore, cooling)

Vegan: Yes

Allergens: None

Closure: Cork only

Drinking Window: Present - 2035

Fthos: 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 22-23.9.18. Spontaneous fermentation. 15-day Maceration. Vinified in raw/uncoated concrete vats and aged in 2nd and 3rd fill French oak barrels from the Berthomieu cooperage for 12 months. Unfined, Unfiltered and low addition of SO2. Bottled on a fruit day, 10.5.21.

Tasting: Serve 17 – 19 °C