



CERTIFIÉ

BIOLOGIQUE

Chateau Micalet is located at Cussac-Fort-Médoc near Saint-Julien. It was acquired by the Fedieu family in 1972. The conversion to organic agriculture was started in 2003 and completed in 2006. The estate now has 10 hectares on deep beds of gravel, which is uncommon for the Haut Médoc appellation.

Bordeaux red wine vintage 2019: The harvest began mid-September in the earliest ripening areas with the Merlot grapes, then spread to all the vineyards from 23 to 27 September, including Cabernet Franc and Cabernet Sauvignon. 2019 is a high-quality vintage with promising potential. Still young, these red wines are smooth, well-balanced and low in alcohol. Their fine structure guarantees good ageing potential. They also boast a magnificent deep red colour.



## CHÂTEAU MICALET HAUT MEDOC 2019

**AOC :** Haut Médoc – Cru Artisan

**SURFACE:** 10 hectares

**SOIL**: Gravels

**DENSITY:** 8000 plants/hectares

**AGE OF VINES**: 35 years old in average

**GRAPES:** 50% Merlot, 30% Cabernet Sauvignon, 20% Petit Verdot

**PRODUCTION:** 30,000-40,000 bottles per year

**VINIFICATION:** Manual Harvest, traditional fermentation in stainless steel tanks, long maceration. No oenological inputs except for sulphites.

**AGEING:** Stainless steel vats for 6 months, then 12 months in French oak barrels, 30% of which are new.

**TASTING:** Dark and intense colour. Aromas of black fruits, black-berries and blackcurrant. Supple and round attack. Tannins present combining power and smoothness. Long and persistent on the palate. A wine made for long cellaring.