

## Château Micalet – Haut Medoc 2018

The estate represents 10 hectares, spread around the commune of Cussac in the AOC "Haut-Médoc". The plots are rather large (3-4 hectares) which allows the estate to avoid the impact of the treatments of the neighbours. The estate started the organic certification in 2004 with 3 hectares, and in 2007 the whole estate was certified organic. They even add some practices of Biodynamic by following the moon calendar and waiting 7 years after uprooting a Plot, before replacing the vines. The soil is essentially gravel, which is uncommon for the Haut Médoc appellation. The reason is that the village benefits from the same type of soil as Saint Julien. When the AOCs decided their borders, the village of St Julien did not want Cussac to join the appellation, being a much less rich village. This wine is also N.O.P. Certified.



AOC: Haut Medoc – Cru Artisan

SURFACE: 10 hectares

SOIL : Gravels

DENSITY : 8000 plant/hectares

AGE OF VINES : 35 years old in average

GRAPES: 50% Merlot, 43% Cabernet sauvignon, 7% Petit Verdot

PRODUCTION : 30 to 40 000 bottles per year

VINIFICATION: Manual Harvest, traditional fermentation in stainless steel tanks, long maceration. No oenological inputs except 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, blackberries and blackcurrant. Supple and round attack. Tannins present combining power and smoothness. Long and persistent on the palate. A wine made for long cellaring.