



MAUPERIER



MAUPERIER, ICONOCLASTE, Red

Vin de France, VSIG, France

Sharing without reserve but always in good company

PRESENTATION

Who can say, when he arrives in a vineyard and must make a new vintage, that he holds the truth? What is the path to follow, should we refer to what has always been done? The answer was easy! Why trying to reproduce what others do very well but does not always fit with what we like?

An extraordinary terroir, magnificent vines and harvest, a very committed team, and a taste for sharing - our taste for sharing. The recipe was there! Easy, accessible, and understandable.

Our vision was iconoclastic: it had to be the name of this wine. Irreverent for some, offbeat for others, it is simply wine as we like to share it.

LOCATION



Les-Salles-de-Castillon, in the North-East of the Castillon - Côtes de Bordeaux appellation area. The parcels are located on the plateau, in the upper and middle part of the hillside. They are mostly exposed to the South and some parcels have a slight North exposure.

TERROIR

Deep sandy-silty to sandy-silty soils, without coarse elements, becoming clayey in the subsoil, of Brunisols type, on Molasses du Fronsadai: carbonated sands and clays, dating from the lower Oligocene. These soils, quite draining on the surface, and the clays in the subsoil, ensure a moderate water supply, favorable to the elaboration of qualitative red wines. The plots are on a plateau at the top of the hillside, between 50 and 80 meters above sea level, with a dominant southern exposure. The slight slope allows a good lateral flow. This terroir is therefore favorable to Merlot. Its medium-late character makes it interesting in a context of climate change. These grape varieties have been planted on very qualitative rootstocks such as Riparia or 101-14.



| Type of bottle | | | | | Closure | | Volume (ml) | item code | | Bottle barcode | Case barcode |
|---------------------|----------------|------------------|-------------------|------------------|-------------------|------------------|--------------------|-----------------|-------------------|----------------------------|------------------------------|
| Bourgogne Seduction | | | | | Bouchon Technique | | 750 | 3C1H8F | | 3760400950004 | |
| Palette Europe | Units per case | Units per pallet | Layers per pallet | Cases per layers | Btl weight (kg) | Case weight (kg) | Pallet weight (kg) | Btl height (cm) | Btl diameter (cm) | Case dimensions (H*L*P cm) | Pallet dimensions (H*L*P cm) |
| EPAL | 6 | 540 | 18 | 5 | 1,4 | 9 | 835 | 29,5 | 8,9 | 9,3*51,5*31 | 182*120*83 |
| Palette universelle | Units per case | Units per pallet | Layers per pallet | Cases per layers | Btl weight (kg) | Case weight (kg) | Pallet weight (kg) | Btl height (cm) | Btl diameter (cm) | Case dimensions (H*L*P cm) | Pallet dimensions (H*L*P cm) |
| VMF | 6 | 756 | 18 | 7 | 1,4 | 9 | 1159 | 29,5 | 8,9 | 9,3*51,5*31 | 182*120*103 |

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IN THE VINEYARD

The vineyard is in Organic Agriculture for one third, under conversion to organic farming for the rest of the domain. The undersides of the rows are worked mechanically, and plant cover is installed 1 inter-row out of 2, the other inter-row being naturally grassed. They are maintained by mowing or mulching. The fertilisation is reasoned with the help of soil analysis and specific foliar analysis to balance the soil and the vines.

VINIFICATION

Each plot is harvested at its optimum fruit intensity and tannin maturity. The grapes are destemmed and crushed before being vinified at moderate temperature to reveal and preserve the fruit aromas. The extraction is done gently at the beginning of fermentation to release the softest tannins.

AGEING

The wine is raised for 12 months in concrete tanks to preserve the freshness of the fruit and the minerality.

VARIETALS

Merlot 93%, Malbec 4%, Cabernet sauvignon 3%

TECHNICAL DATA

Aging in vats: 12 month

13 ABV

GM: This product does not contain any GM or GM-derived components.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

One bottle after another, at 16°C and in good company!

AGEING POTENTIAL

2 to 3 years

TASTING

The wine has a garnet red color with purple reflections. The nose opens with intense aromas of fresh red fruits (strawberry, raspberry, cherry) and black fruits (blackberry, black currant). The mouth is fresh at the attack, unctuous and greedy then with a long and refreshing finish on soft tannins.

REVIEWS AND AWARDS



88/100

"93% merlot has produced a straightforward, tender and juicy wine. A hint of herbal freshness on the finish adds lift to the fruit flavours of cherry and blackberry. Well made, refreshing and nicely consistent."

La Tulipe Rouge 2024



Argent

Concours Terre de Vins Argent, 03/05/2023

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