



MAUPERIER



MAUPERIER, LA VIE DE CHATEAU, AOC  
Castillon-Côtes de Bordeaux, Rouge, 2020  
AOC Côtes de Bordeaux Castillon, Bordeaux, France

MAUPERIER - 1 Maupérier Sud, 33350 Les Salles de Castillon  
Tel. +33664147028 - contact@mauperier.com

www.mauperier.com  

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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Enjoy "la VIE de CHATEAU" with MAUPERIER

### PRESENTATION

This is "la vie de château"! Who hasn't heard this statement during an idyllic and unusual moment? At MAUPERIER, every moment, whether in the vineyard, in the cellar or around the kitchen table, is always a privileged moment.

Add to this the small quantity produced for this cuvée, while our craving for it is great, and you will understand that each sip is particularly appreciated and each moment of tasting is felt as a moment of intense pleasure... in short, this is "la vie de château"!

### 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 Fronsadais: 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.

### 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.

Type of bottle					Volume (ml)			item code		Bottle barcode		Case barcode	
Bourgogne Seduction					750								
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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### 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 18 months maturation is done at 90% in concrete tanks to preserve the maximum freshness of the fruit and the minerality and at 10% in barrels to bring depth and complexity.

### VARIETALS

Merlot 94%, Cabernet sauvignon 3%, Malbec 3%

### TECHNICAL DATA

Production volume: 15000 bottles

Aging in vats: 12 month

Aging in barrels: 12 month

### SERVING

Take your time, live "la Vie de Château" and taste at 16°C !

### AGEING POTENTIAL

5 to 10 years

### TASTING

The wine has a ruby red color with cherry reflections. The nose opens with intense aromas of black fruits (blackcurrant, blackberry), ripe red fruits (cherry) with a nice finesse and complexity on greedy spices. The mouth is both dense and enveloping, with a beautiful tone and a long and exciting finish on melted and delicate tannins.

### REVIEWS AND AWARDS

Médaille d'Or

Challenge des Terroirs, 17/03/2023

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