



MAUPERIER



MAUPERIER, MAUPERIER AOC Castillon, ANTICONFORMISTE, AOC Côtes de Bordeaux Castillon, Rouge, 2022

AOC Côtes de Bordeaux Castillon, Bordeaux, France

The organic cuvée of MAUPERIER aged in raw concrete vats, muid and amphora.

PRESENTATION

This organic cuvée embodies our commitment to conscious and sustainable viticulture. We have chosen authenticity and purity, opting for aging methods that respect and enhance the natural characteristics of the terroir. The aging in raw concrete tanks, large wooden vats, and amphorae is not just a technical choice – it's a philosophy aimed at expressing the best of the grape, in harmony with the environment.

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.

IN THE VINEYARD

The vineyard is in Organic Agriculture. 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.

WINEMAKING

Each plot is harvested at just ripeness, at the fullness of the intensity of the fruit. The grapes are partially destemmed before being vinified by promoting infusion, letting the grapes naturally express their potential and thus reveal their full personality while respecting the fruit and minerality of the terroir.

AGEING

The 14-month aging takes place in amphorae, in concrete vats and in demi-muids to accentuate the minerality and identity of the wines and preserve the expression of the fruit as much as possible.



VARIETALS

Merlot 95%, Cabernet sauvignon 5%

14,5 % VOL.

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

TECHNICAL DATA

Production volume: 11000

Aging in vats: 15 month

Aging in barrels: 15 month

Aging in amphorae: 15 month

Residual Sugar: 0,3 g/l

SERVING

Get off the beaten track and enjoy at 16 °C!

AGEING POTENTIAL

3 to 5 years

TASTING

The color is intense and brilliant, purple red with cherry reflections. The nose is fine and subtle, between aromas of violet and blackcurrant then fresh bread and pepper. The palate is concentrated with tight, grainy tannins giving a chalky mineral tactile sensation. The finish is long between fruit and graphite.

Type of bottle		Closure			Volume (ml)		item code		Bottle barcode		Case barcode	
Bouteille (75 cl)		Bouchon de liège naturel			750		L15GG		3760400950035			
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	8,7	9,3*51,5*31,1	181,9*120*82,6	
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	126	1,4	9	1159	29,5	8,7	9,3*51,5*31,1	182,4*120*103	

