

CRU LA MAQUELINE

BORDEAUX

2022



CELLARING & SERVING



Between 14 and 17°C

2 to 3 years for enhanced complexity.

1 hour

TASTING NOTES



Deep red color, very clear.



Imposing and immediate, the nose combines red and black fruits with woody, vanilla, and mocha notes.



Very dense, the palate is structured while remaining silky and approachable.

FOOD & WINE PAIRINGS

Duck with eggplants, bison steak burger with honey sauce, dishes in a sauce or stew, and meat-based starters.

THE ESTATE

- This estate in Macau, south of Margaux, between the Garonne and Château Dauzac, asserts its originality in the Médoc landscape by combining the production of red wine, crémant and a ranch with a breeding of Quarter Horse horses, intended for the practice of Reining, queen discipline of Western riding.
- Highly diverse area with 23 hectares of agroecological surfaces (trees, hedges, flowers...).

VINEYARD MANAGEMENT

- Double guyot pruning.
- Work of the soil under the cavaillon.
- Disbudding work to select the best buds.
- Very early leaf stripping.
- The Maqueline vineyard is a perfect field for wine experimentation to adapt our practices to climatic changes.
- In organic conversion since 2021, Cru La Maqueline embodies innovation and respect for nature.

VINIFICATION / AGEING

- Ripe pickup of berries with nice potential and ripe tannins.
- Use of the R'pulse innovation : an alternative extraction tool for pumping over and load shedding.
- Fermentation temperature between 28-30°C.
- Total vatting time 25 days.
- Micro-oxygenation before malolactic fermentation.
- Ageing in vats for 10 months forest floor (staves) to bring complexity to the wine and a certain modernity.

HARVEST DATES

Merlot : From October 6th to 14th
Cabernet Sauvignon: October on 6th
Petit Verdot : October on 5th

BLEND

Merlot: 90 %
Cabernet Sauvignon : 8 %
Petit Verdot : 2 %

TERROIR

Silt and alluvium soils benefiting from the freshness of the banks of the Garonne

TECHNICAL TEAM



Vanessa Trouy
Cellar Master



Léa Mazubert
Technical Director

ACCREDITATIONS



DISTINCTIONS

93 pts (en primeur) – Jane Anson
Silver medal 93/100 pts - Competition Decanter DWWA
Silver medal - Competition de Bordeaux

INTO THE VINEYARD



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