

# Château Vieux Maillet 2022

CSPC# 749562

750mlx6

14.5% alc./vol.

**Grape Variety**

90% Merlot, 10% Cabernet Franc.

**Appellation**

Pomerol

**Classification**

unclassified

**Website**

<https://www.chateau-vieux-maillet.com/>

**Sustainability**

HEV3 certified. The organic conversion was initiated out of conviction and the first certified vintage of Château Vieux Maillet will be 2026.

**General Info**

Vieux Maillet was acquired in 2004 by Hervé and Griet Lavialle, owners of Chateau de Lussac and Franc-Mayne, who built a new winery with stainless steel vats, while embarking on a major program of renovation of the vineyard of 8 hectares (90% merlot, in assemblages) to improve the quality of wines. As of Franc-Mayne and many other Bordeaux properties, techniques for sorting of the grapes are with more sophistication. Despite its hefty (if not exclusive) proportion of Merlot, many people think of wines from this region as separate entities. As one wine aficionado stated recently, "It's not Merlot. It's Pomerol." Despite the region's small size, it contains some of the world's most sought after (and expensive) wines including Pétrus, Le Pin, Lafleur, l'Evangile and Vieux Château Certan. Unlike other Bordelais subregions, there is no system of classification.

**Winemakers**

Bruno Lacoste is the winemaker. Anthony Appolot oversees the vineyard.

**Vintage**

2022 is the first vintage under new owner, Frederic Stévenin

Due to the warm and extremely dry growing season, vineyards on the plateau, with water retentive clay soils preformed extremely well for both Merlot and Cabernet Franc. The berries, with their small size, thick skins and high juice to skin ratio provided natural concentration which added to the character of 2022 Pomerol. While 2022 Pomerol is a vintage born from the drought conditions, the amount of sunlight was also crucial.

Fortunately, enough rain fell in June, along with a tiny bit of rain in July to nourish the vines, allowing the fruits to reach maturity.

The extreme dry conditions allowed growers, under very stringent conditions to irrigate vines. At the end of the day, (or should I say growing season?), very little irrigation took place. To irrigate 2022 Pomerol the following rules were in place.

Growers were obligated to inform the Pomerol Syndicat no less than 48 hours in advance of irrigation. The information required included the parcel and size of the area needing to be irrigated as well as the specific grape variety involved and how the water would be dispersed. The amount of water was limited to 5,500 kilograms per hectare. Irrigation was limited to vines with berries used to produce wine. Young vines were exempt from irrigation. Irrigation was only allowed between July 20, 2022 and August 15, 2022.

At the end of the day, not many vineyards chose to, or were able to irrigate. But, it is interesting as well as important to note, as it is a clear recognition of climate change. With this in mind, growers recognized the need to adapt to the new normal with 2022 Bordeaux.

**Vineyards**

Chateau Vieux Maillet has a range of soils, soil and subsoil very different, spread over Pomerol. The terroir of Pomerol is singular: made up of clay soils, layers of sand, and traces of iron nuggets that give its terroir a unique character. This heavier, colder soil is particularly suited to earlier ripening Merlot, giving its wines more depth and concentration than usually encountered in this grape variety. Cabernet Franc does well on the better-drained plots while Cabernet Sauvignon has difficulty ripening correctly on these soils and thus is not encountered much in Pomerol. Area: 8.65 hectares Grape varieties: 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon

**Harvest**

Yield: 35 hl/ha. Manual harvest.

**Winemaking**

Alcoholic fermentation: in vats and barrels in temperature-controlled at 28°C during 8-12 days. Post fermentation maceration up to 29-30°C during 10-15 days. The total vatting time extends to around one month. Barrel ageing is in 80% new oak for twelve to fourteen months.

**Tasting Notes**

Decadent and attractive with blueberry and blackberry aromas that are abundant and clear. Full body, firm and chewy tannins and a long, flavorful finish. Very structured and poised.



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| <b>Serve with</b>    | meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Production</b>    | 4,000 cases made. 25,000 bottles produced annually                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>Cellaring</b>     | Drink 2027-2039                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Scores/Awards</b> | <b>90 points</b> - James Molesworth, Wine Spectator - January 2025<br><b>92 points</b> - James Suckling, JamesSuckling.com - January 2025<br><b>93 points</b> - Roger Voss, Wine Enthusiast - April 2024<br><b>92 points</b> - Jane Anson, janeanson.com - May 2023<br><b>91 points</b> - Jeff Leve, thewinecellarinsider.com - March 2025<br><b>93 points</b> - Antonio Galloni, Vinous - February 2025<br><b>92 points</b> - Peter Moser, Falstaff Magazine - January 2023<br><b>91.5 points</b> - Bettane & Desseauve - May 2023<br><b>16.5 points</b> - Vinum Wine Magazine - August 2023 |

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