

Chateau MICALET

Cussac-Fort-Medoc

www.chateaumicalet.fr/



The Unimposing
Chateau Micalet



France

BORDEAUX
Haut Medoc

OVERVIEW

The first appearance of Cru Micalet dates back in the 6th version (in 1893) of «Bordeaux and her wines», written by Edouard Féret. It is classified as a dry wine of craftsman. Its first owner, Jean Péraud, was both pastry maker and farmer who worked on the family land essentially in the winery which was located in Lamarque. Cru Micalet shared a very good name which resulted from its excellent quality. In the year 1900, it received great honor in Paris for its wine made in 1887 and 1899 respectively. His daughter, Madeleine, who was married to Mr. Guiet, transferred her property to Denis Fédieu in 1972 which included 2 ha. of vineyard and 1 ha. of land. Anne-Marie and Denis Fédieu made great efforts to exchange wine, to purchase new materials, and to reconstruct the vineyard. From 1986, the wine was made in the town of Cussac-Fort-Médoc. In light of the respect to the tradition of Médoc and the ecology of the earth, the Fédieu family never uses chemical weed killers for the maintenance of soil, on the contrary, they respect the traditional ways of planting. The whole property is organic farming. The Château Micalet is a family farm which unites the efforts of parents and sons, Damien since 1996 and Dominique since 2007, offering "a good wine that rejoices men's hearts."

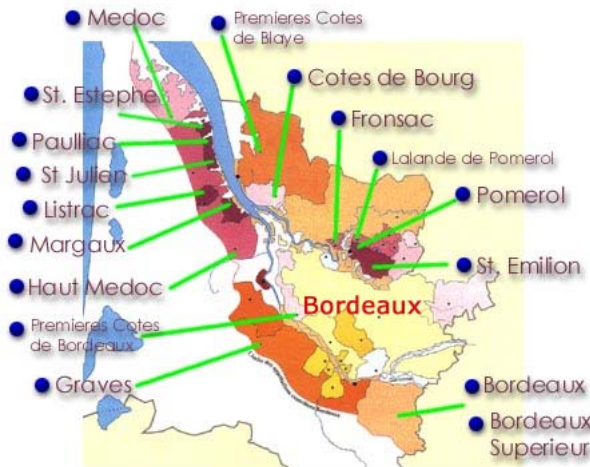
From the time that you harvest the grapes of good quality, you need to preserve the character of the raw material very carefully. Moderate extraction, not too far, no inconsiderate oenological product, no flavoring wine with wood chips or other gimmicks, no intention to give way to fashionable methods; sulfites, yeast sometimes when natural yeasts are slow to work, and knowledge are sufficient to provide an authentic wine, don't forget 18 months of patience before savoring a wine that cheers the heart of Men.

VINEYARD/CELLAR PRACTICES

- Practices biodynamic agriculture.
- Grapes are hand harvested
- Fermentation takes place in thermo-regulated stainless steel tanks
- Wines age in oak barrels for approximately 18 months. 20% new oak is used.

WINES

Chateau Micalet-Haut Medoc



You will find Chateau Micalet to be as profound as a moonless midnight in the glass, this stunning cru—a blend of 60% Merlot, 35% Cabernet Sauvignon and 5% Cabernet Franc/Petit Verdot—is always is a wine for the ages. Smoke and sweet tar swirl around Tahitian vanilla beans and crushed stones on the intoxicating nose. The mouth is not shy; lose yourself in flavors of ginger candy and cassis, smothered in a layer of silky, dark chocolate ganache. A

monumental wine, with the structure and intensity to last quite a long time.

Varieties: Cabernet Sauvignon, Merlot, Petite Verdot, Cabernet Franc
Total Acreage: 17.25 acres
Average Production: 2,900-3,500 cases



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