

C h â t e a u T h i b e a u d - M a i l l e t
P o m e r o l A.O.C

Location : in Pomerol, at the place called "Maillet", continuity of the famous plateau of Pomerol, 400 meters from Pétrus.

Owners: Geneviève Duroux. Family property since 1971.

Area in production: 2 hectares.

Geology of the soil: sandy-gravelly soils over a clay bed.

Average yield: around 48 hectoliters per hectare.

Grape variety: 100% Merlot.

Age of the vines: 25 years old on average with one plot of 50 years old vines.

Cultivation: Traditional with aeration of the soil by successive ploughings. Manual Leaf removal .

Green harvesting and leaf thinning to ensure a perfect maturity of the of the grapes).

Manual harvesting and selection of the grapes by optical sorting.

Vinification:

Under thermoregulation with 3 to 4 weeks of vatting. As soon as the malolactic fermentation is completed, the wine is put into barrels, 50% of which are renewed each harvest.

Ageing: 15 to 18 months depending on the typicity of the vintage.

Ageing and conservation : 15 to 25 years in a good cellar