

POMEROL APPELLATION

Pomerol dates back to Roman civilisation. In days gone by, two ancient routes crossed the plateau of Pomerol. The poet Ausone used to take one of these when he travelled to the port of Condat, near Libourne. It was initially the Romans and then the Knights Hospitallers of the Order of Saint-John of Jerusalem who grew vines in this parish. Pilgrims travelling to Santiago de Compostela who took the traditional route via Pomerol, found hospitality and comfort here.

The Pomerol Appellation stands on the plateau that slopes down in consecutive terraces towards the Isle Valley, at the confluence of the Dordogne River. The soil of this plateau is formed at the surface by rather compact, clayey, sandy gravel. Everywhere the subsoil contains iron-rich clay known locally as “crasse de fer”. It is this particular subsoil that bestows Pomerol’s very distinct character.

The surface area of the Appellation is 813 hectares, Merlot 80%, Cabernet Franc 15% and Cabernet Sauvignon 5%: this is approximately the proportion of grape varieties grown in Pomerol. This overall quality gives a remarkably characteristic wine.



MEDEVILLE SÉLECTION

Château Chatain Pineau



After the First World War (1914-1918), Constant Micheau Maillou was born in 1892 joined a fighting friend in Saint Emilion. He meets the grandmother of Monique and Michel the current owners (born in Lafleur Pétrus). Then, the family lives in Pomerol in the house which has now become the beautiful town hall of Pomerol.

After 3 generations of work, seriousness and passion, the Micheau Maillou family owns 3 vineyards among the most famous terroirs of Bordeaux including the Château Croix de Vignot, Saint Emilion Grand Cru, located on the high plateau of Saint Emilion, close to thd prestigious wines classified.



Appellation

Lalande de Pomerol

Grape varieties



75% Merlot
20% Cabernet Franc
5% Cabernet Sauvignon

Age of the Vineyard - Area



35 year - 5,50 Hectares

Soil

Sand, clay limostone

Vinification



Grapes are destemmed and pressed before vatting. Wine batches are pumped every day during the fermentation. Temperature control. Vatting lasts 3 weeks. Then, the wine is aged using 12 month for 35% in ciment vats, 25% in new oak barrel and 40% in aged oak barrel.

Tasting notes



This wine combines ruby and garnet colors. The nose reveals aromas of flowers, vanilla with an animal touch. On the palate, it is pleasant, supple on the attack, and is enriched by coated tannins.

Suggested dishes



It can be paired with roast beef, shallot flank, powerful cheeses