



CHÂTEAU FRANC MAILLET

« CUVÉE MONTILLE »
POMEROL - VINTAGE 2014



Owner

Gaël Arpin



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Presentation

Since the 1997 vintage the wines produced by this Château have spent one year maturing in barrels. The wines are bottled on the estate in order to keep control over the whole production process. The quality procedure initiated on the estate has taken the wines up to new levels of excellence, and will continue to do so in the future.

Tasting note

The Merlot, a Bordeaux grape-variety which offers great finesse and roundness on the famous Pomerol terroir, gives this delicious wine its garnet-red colour with crimson tints, and its elegant bouquet of caramelised cherry and redcurrant along with hints of cinnamon. On the palate the wine is ample and the tannins smooth.

The finish is long-lasting and powerful with notes of vanilla mingling with liquorice aromas.

Vineyard

Vineyard area: 3,8 ha.

Location: Pomerol

Soil: Siliceous gravelly

Average age of the vines: 25 years

Grape varieties

80% Merlot

20% Cabernet Franc



1886

CORDIER