



# Chateameillant AOP

## Éric Louis

**2022: a vintage out of all our expectations - both rich and balanced!** The summer was marked by a succession of heat waves. The positive results for us : no disease in the vineyard. The rain fell at the right time (just before harvest), bringing volume and quality (even if we had a little pressure on the 2nd day of harvest with a violent hailstorm that swept over our area). After the historically low volumes in 2021, followed by a year in the vines under extreme conditions, we are pleasantly surprised to see the 2022 vintage combines quality and quantity. Fine balance, perfect sanitary condition, beautiful color extraction, nice level of acidity...



**Grape variety:** 100% gamay



**Terroir:** The vines of our Châteameillant are situated on Vesdun, a village with the best soils of mica schist (like schist of Beaujolais).



**Vinification:** The grapes are hand-harvested and destemmed. They macerate for a few days at low temperatures and then, we rise the temperature at 25°C to start the alcoholic fermentation. The pumping-over or remontage are performed twice a day in order to fully extract the color, aromatic compounds and tannins. Then, the wine is racked after malolactic fermentation. and matured in stainless steel vat until the bottling in the month of June following the harvest.



**Tasting:** A full-bodied and voluptuous gamay... The nose is pure and floral offering sweet plum, fig and liquorice notes. The palate is soft and reveals a well-rounded texture with youthful fruits, sweet berries, sage and liquorice notes.



**Service:** 15°C

**Food pairing:** Our Châteameillant brightens deli meats and cheese platters. Its voluptuous side also makes it a wonderful accompaniment to meats : tartar, roasted poultry, lamb, roast spiced duck... It could be a great pair with a veggie tajine.

**Ageing potential:** Up to 5 years depending on the vintage.

