

# CHÂTEAU MICALET



## History



Micalet first appeared in the 4th edition of « Bordeaux et ses vins » by Edouard Féret (1893) with a production of 36 barrels ; at that time it was classified like "cru artisan" by the author. "This cru artisan can hold this candle to some of the more famous growths-even surpass a few" (Féret XVII edition).

The Fedieu family concerned about the environmental aspects of farming refuse chemical weeding in favour of traditional methods of viticulture. The grapes are exclusively hand-picked. Vineyard in organic transition since 2004 for one part (3 hectares) and for all the vineyard, since 2006. All the vineyard is certified in organic method since 2009.



## What's meant by «CRU Artisan» ?

A Bordeaux classification, once drawn up, in the 19th century, but, since fallen from use, has been revived, by a group of winemakers, in the Medoc. Until now, the listing was unofficial and had virtually disappeared from use. Although not part of the authoritative 1855 classification, which ranked top Medoc wines, from first growth to fifth growth, it is mentioned in the Feret wine guide of 1868.

A cru artisan was a wine made by a village "artisan", like a pastrycook, if we consider the example of Château Micalet. Actually, a cru artisan is a little vineyard (around 6 hectares) whose the family owner makes all the works (in the vineyard, to the cellar, to sell the wines...). A cru artisan wine seems to his owner.



A lot of "cru artisans" have the same quality than the cru bourgeois. The official list of the "cru artisans du Medoc" was published in January 2006. The new growth was approved by the French government, giving cru artisan status to 44 out of 59 producers in the Medoc.

Under the terms, potential cru artisan wines had to be tasted and evaluated, by a jury of 11 wine professionals. The current classification is valid for 10 years. Of course, Château Micalet is classified cru artisan.



*"The first time I noticed the Cru Artisan I enquired what it was about and was told it consisted of wines that did not make the grade to become a Cru Bourgeois and had been around forever. That was somewhat of a surprise as half of the Artisan wines were in a class above many of the Bourgeois. Certainly they were wines to give Bordeaux a good name, which could not be said then about their rivals.*

*Cru Artisan has continued almost unnoticed until now it is good to know they are now official even although I had been told they always were. I'll drink an Artisan rather than a Superior any day."*

**By Antony le Ray-Cook**

Natural



## **Château Micalet 2020**

Inky dark purple colour. Pure nose offering some new oak, toast and ripe dark berry fruit. Dense palate, still a bit restrained with a youthful tannic grip some herbaceous notes, crushed dark berries and cassis flavours with a fine length. Deemed for long ageing drink from 2024.