



Château
Micalet

HAUT-MÉDOC

2014

Fiche technique 2014
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Cru Artisan

vin issu de l'agriculture biologique
certifié par fr-bio-01 agriculture france



SURFACE : 10 hectares

GEOLOGY : gravely soils to Cussac-Fort-Médoc and Lamarque (A.O.C HAUT-MÉDOC)



BLEND :

Organic wine : 70 % Cabernet Sauvignon, 25 % Cabernet Sauvignon, 5 % Petit Verdot



VINEYARD :

- Traditional methods of viticulture for the soils (earthing-up, balking and de-balking between the rows)
- Green harvest if necessary
- Grapes exclusively hand-picked.

EARL FEDIEU

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WINE GROWING :

In stainless steel tank during the fermentation with the natural yeasts, one pumpover each day, extended maceration (around 21 days).

Aged during 6 months in stainless steel tank and 12 months only in french oak (30% of new french oak)