

Château Mareil, Médoc Cru Bourgeois 2022



Ref: 00269/FR



About the producer

The wine-growing family of Marie-Françoise Brun has been settled in Mareil for more than four hundred years. Château Mareil has been frequently handed down from mother to daughter over the ages. Today, Château Mareil has a 25 hectare vineyard situated between the Abbey de l'Isle and the Château itself. In 1997 the owner upgraded the vineyard and constructed a large and efficient winemaking facility consisting of a vat room, barrel cellar, and warehouse, all totally modern.

Wine growing / wine making

Chalk and clay soils planted with 57% Cabernet Sauvignon, 36% Merlot and 7% Cabernet Franc with an average vine age of 28 years. Fermentation in temperature-controlled stainless steel tanks and macerated for up to 30 days. Aged for 12 months in oak barrels.

Tasting notes

"A touch of cocoa, a dash of currants, a dollop of herbs, and tobacco blend together in this early-drinking, medium-bodied wine that will be ready-to-drink now." Jeff Leve, 89/100.

Food pairing

Cold cuts, confit de canard, veal, roast beef sandwiches, stuffed mushrooms, wild mushrooms on toast, Comté cheese.

Technical details

Varieties:
57% Cabernet Sauvignon
36% Merlot
7% Cabernet Franc
Closure: Natural cork
ABV: 14.5%

Colour: Red
Style: Still
Case size: 6 bottles
Oak Ageing: 12 months
French Oak