

Ch. Vieux Maillet

Millésime :	2010
Appellatie :	AOC Pomerol
Domein :	Château Vieux Maillet

Château Vieux Maillet bevindt zich aan de zuidoost kant van het plateau van Pomerol. Griet Van Malderen, afkomstig uit Buggenhout en een telg van de onderneming Ontex, maakte de droom van haar vader – een fervent wijnliefhebber – waar met de aankoop van Château Vieux Maillet in de gemeente Pomerol. Diep in de grond ligt een zeldzaam voorkomende ijzerhoudende strook die een fijne smaak geeft aan de wijn. Een eigenschap die Vieux Maillet deelt met onder andere het welbekende Château Petrus.

Oppervlakte :	8.65 ha
Druivensoorten :	75% Merlot 17% Cabernet Franc 8% Cabernet Sauvignon

Gemiddelde leeftijd van de wijnstokken : 28 jaar

Bodem : leem, zanderig leem met een ijzerhoudende strook

Rijping : 12 à 15 maand op eik (90% nieuw/10% vaten van 1 jaar)



SCORES

07/03/2013 JAMES SUCKLING.COM (JAMES SUCKLING) : 91 / 100



Blueberries and juicy orange. Sweet licorice, freshly toasted walnuts and some coffee. Sweet and full with a juicy ripe acidity on the palate. Vibrant and focused with fine tannins. There is depth of fruit here. Needs a little time to show it. Drink from 2015.

28/02/2013 WINE SPECTATOR (JAMES MOLESWORTH) : 90 / 100



Creamy and inviting, featuring freshly picked plum and blackberry notes gilded with floral, bergamot and light vanilla shadings. Picks up a lightly firm dusting on the finish, but the fruit remains very pretty. Drink now through 2020. 2,168 cases made.

28/02/2013 WINE ADVOCATE (ROBERT PARKER) : 87 / 100



An interesting Pomerol that seems to have performed better in 2010 than in other vintages I have tasted, it is a blend of three-fourths Merlot and the rest mostly Cabernet Franc, although about 8% Cabernet Sauvignon is also in the blend. Exhibiting some sweet Christmas fruitcake notes along with plum sauce, espresso roast and black cherry fruit, it is medium-bodied, elegant, and best consumed over the next decade.

31/05/2011 WINE ADVOCATE (NEAL MARTIN) : 87-89 / 100



Tasted at the Syndicat de Pomerol. The Vieux Maillet has a very intense, glossy, generous bouquet of blueberry, iodine and macerated black cherries clocked in warm alcohol. The palate is medium-bodied with good acidity on the entry, quite compact with rather sharp tannins that lend freshness, but render the finish a little angular for the vintages. This should mellow and coalesce by the time of bottling. Very fine. Tasted April 2011.

24/05/2011 ASIAN PALATE (JEANNIE CHO LEE MW) : 89-90 / 100



This well balanced Pomerol has a wonderful array of ripe fruit flavours - plums, blackberries and blueberries. There is a lovely freshness in the mid palate and the finish is fairly long. Tannins are round and the wine has a moderately long finish. Enjoy it in about five years time.

12/05/2011 LE POINT (JACQUES DUPONT) : 15,5 / 20



Fermé, bouche ronde, moelleuse, souple, vin délicat, petits tanins fondus, frais et fin. Très pomerol. O=2016 G=18 ans

30/04/2011 DECANTER MAGAZINE (JAMES LAWTHOR MW) : 15,5 / 20



Rich, round and nearly overripe. Certain opulence but tannins a touch robust. Drink 2015-2022. (15.5 points)

30/04/2011 TAST (BETTANE & DESSEAUVE) : 15-16 / 20



bettane
+
desseauve

Nez sur des touches florales, tanins savoureux avec un grain fin, on a de la longueur et une texture bien tenue et de la gourmandise.

30/04/2011 JAMESSUCKLING.COM (JAMES SUCKLING) : 88-89 / 100



Pure fruit, with blueberry character, full body and a soft tannins structure. Bright acidity. A little light in the center palate.

30/04/2011 WINE SPECTATOR (JAMES MOLESWORTH) : 90-93 / 100



Shows lovely crushed raspberry, cherry and plum fruit, with silky tannins and a perfumy finish. Very silky, with deceptive length. —J.M.

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Appellation :	AOC Pomerol
Domaine :	Château Vieux Maillet
Superficie :	8.65ha
Cépages :	75% Merlot 17% Cabernet Franc 8% Cabernet Sauvignon
Âge moyen des vignes:	28 ans
Sol :	argileux, sableux sur sous-sol riche en fer
Elevage :	12 à 15 mois en barriques (90% neuf/10% d'un vin)

