

CHÂTEAU VRAI CAILLOU

Entre Deux Mers White

Story

The Vrai Caillou estate has been in the Pommier family since 1863. It has passed down through the generations, first from father to son and then from father to daughter. So Vrai Caillou wines are the result of a long family tradition which has developed alongside the estate's endless rows of vines.

Christel and Philippe de Meillac have now been at the helm since 2012 and the Vrai Caillou estate currently counts 90 hectares of vineyards, which are divided up as follows - 65 hectares of red grape vines (Merlot, Cabernet Sauvignon and Cabernet Franc) and 25 white grape vines (Sauvignon and Semillon). Christel and Philippe de Meillac work ceaselessly to maintain high quality standards and year after year their efforts are recognized by various awards.



Grape varieties

20 % Sauvignon, 40 % Sémillon, 35 % Sauvignon Gris

Terroir

Planted surface area: 10 hectares

Soil and subsoil: Limestone-clay

Average age of vines: 40 years old

Winemaking

Sustainable farming methods.

Skin maceration. Maturation on lees (residual yeast deposits).

Tasting notes

Pale golden color.

Aromas of white fruit and wild flowers.

A light, fruity and pleasant wine.

Very fresh overall.

Food pairing suggestions

Serve with shellfish, poultry in cream-based sauces, or smoked salmon.

