



# CHÂTEAU CAVALIER

CUVÉE MARAFIANCE

## VINTAGE FOCUS: 2021

### Climate

2021, a fine and silky vintage at Château Cavalier

- A surprisingly mild winter.
- Budburst was early, but a little later than in 2020.
- An episode of frost hit the vineyard during the night of April 7 to 8, 2021, the temperature dropped to -5 -6°C.
- The spring was wet, with a rather strong phytosanitary pressure.
- The summer was hot (but not scorching) and dry, the property was authorized to irrigate at the end of June.
- The harvest started on August 31, 14 days later than the previous vintage, to reach a perfect maturity, and was spread out (until the end of September) to concentrate the aromas.

### Vineyard Management

- Terra Vitis and HVE certified vineyard.
- Ploughing of the soil.
- Use of organic fertilisers.
- Traditional green work (pruning, leaf removal, etc.)

### Vinification and Blending

- High-quality mechanical harvests carried out at night to prevent oxidation.
- Cinsault vinified at low temperature and very low turbidity to obtain highly aromatic wines.
- The Grenache, Rolle and Cinsault underwent maceration on their skins (between 4 and 8 hours).
- Syrah underwent stabulation on its deposits for 15 days.
- Light pressing to develop finesse and create a very pale colour.
- Classic fermentation between 12 and 18°C depending on the grape variety. 30% was fermented by indigenous yeasts selected in the Cavalier vineyard.
- 2-3 months' ageing on the fine lees in stainless-steel vats.

### HARVEST DATES

Syrah: From August 31th to September 1st  
Grenache: From September 8th to 22rd  
Rolle: du 11 au 14 Septembre  
Cabernet-Sauvignon: September 7th

### BLEND

Grenache: 40%  
Rolle: 30%  
Syrah: 20%  
Cabernet-Sauvignon: 10%

### SOILS

Gravelly and sandy clays

### OUR EXPERTS SAY



Lucas Puyo  
Winemaker



Cédric Pla  
Technical director

«All the expression and know-how of Château Cavalier is expressed through the cuvée Marafiance. The natural acidity of the 2021 vintage brings us a beautiful freshness and a refreshing tension. A rich, greedy and round cuvée. »

### ACCREDITATIONS



### CELLARING AND SERVICE

t° 10 - 12°C

T 1 - 2 years

### TASTING NOTES

Eye Lovely pale hue with a strawberry core.

Nose Beautifully expressive aromas with thiolated notes (lemon, lime, fresh pineapple, tomato leaf, bergamot) and a crushed mint freshness.

Mouth The palate shows a real energy, volume and smoothness. Very harmonious.

### FOOD/WINE PAIRINGS

Roasted green asparagus, mashed chick peas, parmesan mousseline, roast turbot, raw or confit fennel galette or even an exotic Pavlova with a minty cream.

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