

# *Château de la Vieille Chapelle*

GRAND VIN DE BORDEAUX

AOC Bordeaux  
Organic / Biodynamic wines  
Bed & Breakfast  
Wine tourism



May 2018

# Location

35 mns from Bordeaux, 15 mns from Libourne and 25 mns from St Emilion

*Château de la Vieille Chapelle*



GRAND VIN DE BORDEAUX

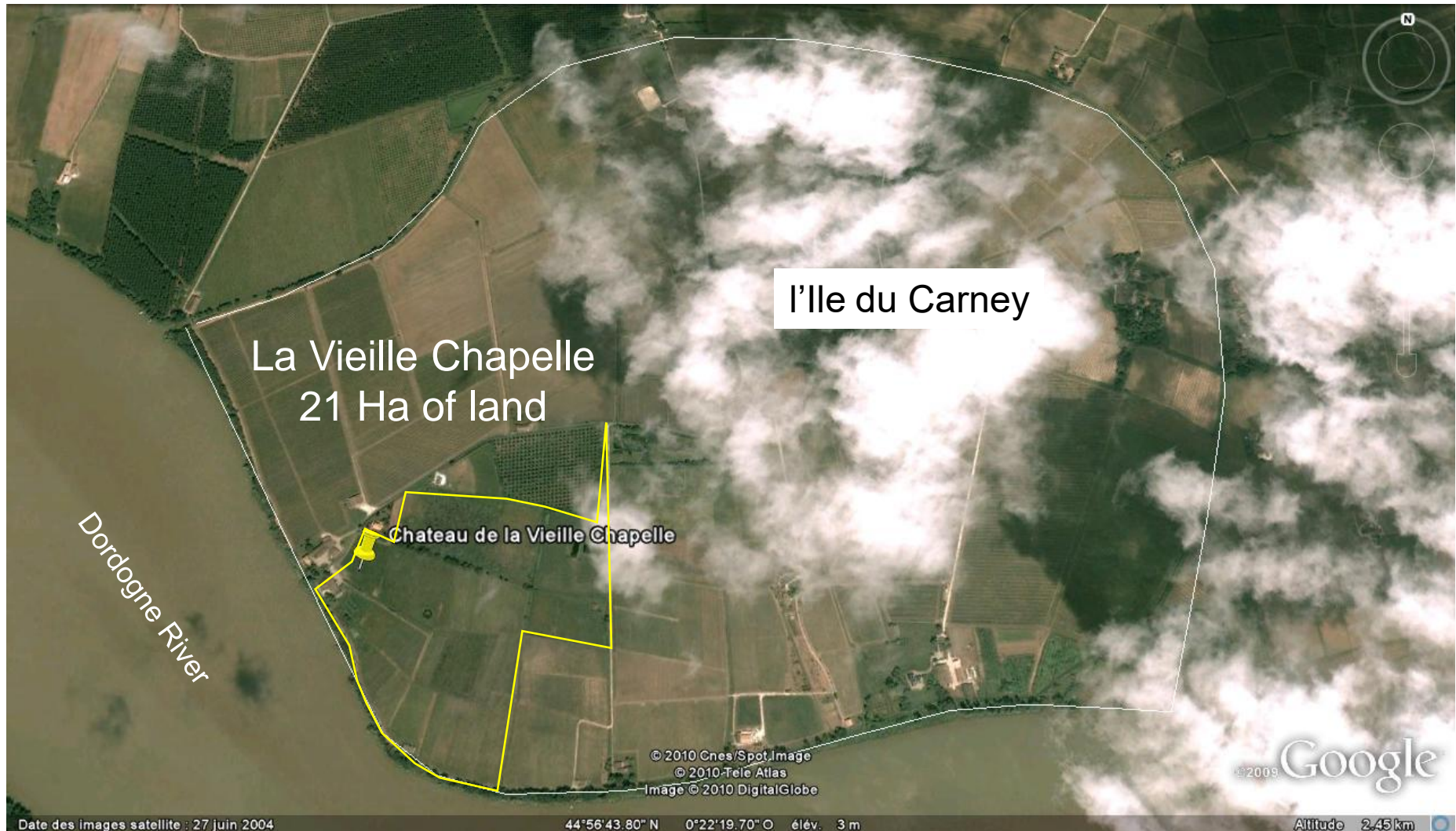
AOC Bordeaux  
AOC Bordeaux Supérieur  
Vin de Table



**Bordeaux et Bordeaux Supérieur**

Produites sur l'ensemble du vignoble bordelais, les appellations régionales Bordeaux et Bordeaux Supérieur représentent près de 55 % de la surface en production : elles sont majoritairement présentes dans les terroirs entre Dordogne et Garonne et ceux du Nord-Libournais.





# An old chapel from the XIth century

21 hectares of land, an old chapel from the twelfth century, a vineyard along the Dordogne river... You have entered the lands of Château de la Vieille Chapelle.

It used to be the **Chapel of Our Lady**, catholic and cultural centre of l'Ile du Carney parish Also the place of bloody battles between The King of Bourgogne and the pagans from the North....

Benedictine priests continued to live here until the French Revolution, the last of them being Father Anthony Tesseydre, born in the Auvergne in about 1724, named "The vicar of Ile du Carney" in 1772.

Historically, this Chapel was not only a religious center, but also hosted the boatmen that used to carry barrels on the Dordogne River, the wines being then shipped worldwide.

La Vieille Chapelle is known to be a very early time wine area as all the vineyards close to the river.







# Château de la Vieille Chapelle

Who we are ?



- Frédéric and Fabienne Mallier acquired Château de la Vieille Chapelle in June 2006.
- The Estate consists of 21 hectares along the Dordogne river in a beautiful environment. The name comes from an authentic Roman chapel of the XIIIth century.
- Located on the Fronsac district, Château de la Vieille Chapelle produces on 9 hectares between 35 to 45 000 bottles per year in **AOC Bordeaux**, **AOC Bordeaux Supérieur**, **Vin de France**, white, Rosé and red wines.
- Since 2006, numerous medals and press releases have been awarded to the wines : « Guide Hachette », « Bettane & Desseauve », « Int London Wine & Spirit », « Los Angeles wine contest », « Concours de Bordeaux » ...
- Wine tourism started in 2006, developed in 2010 with the launch of 5 bed & breakfast and Table d'Hotes; In addition many events are organized every year associating wines with music, arts, and conferences on the Mascaret...
- In 2008, conversion to Organic wines was launched, with official certification in 2013.
- Bio-Dynamie certification (Demeter) since 2017.



### **Sales :**

- 100% sales in bottles (no bulk)
- **Recognised brands.** 7 wines : 2 whites, 1 rosé, 4 reds.
- Export to 15 countries (60%), BtB France (25%) BtoC (15%)

### **Production :**

- 8,6 Ha of vines in production.
- Production of **Organic wine** since 2009 and Biodynamic since 2015.
- Plot harvesting and vinification
- Large investments in winery equipments and in the vineyard to adapt to organic wines.
- Manual harvesting.
- No additive into the wines. No fining, no filtration. Genuine yeast fermentation.

### **Wine-tourism :**

- 5 rooms (B&B).
- Successful Table d'Hôte development associated to wine tasting events
- Over 3000 visitors per year.



## The VINES :

Total of 8,7 Ha in production

- **Sémillon** : 0,48 Ha (white grappes). 40 years old
- **Cabernet Francs** : 2,5 Ha (red grappes). 40 years old
- **Merlot** : 5,30 Ha (25, 50 and 75 years old)
- **Bouchalès-Merlot** (pre-phyloxeric vines) : 0,33 Ha. Between 120 and 150 year old. Un-grafted.

Density :

- Between 3700 à 4600 vines per hectare.
- Rooted 1,8 x 1,5 x 1,2 meters

**SOIL** at la Vieille Chapelle, located on the alluvial banks of the Dordogne River:

- Clayey silts
- Alluvial deposits,
- An excellent structure : lumpy and well balanced in which the presence of organic substance is a major agronomic advantage.
- Homogenous and **high macro porosity** of the soil.



**Bio-diversity is key to organic wines.** The proximity of the **Dordogne River** brings specific benefits to the way we conduct the vineyard, thus to the quality of the wines :

- A microclimate due to the river that seems to generate a slighter pluviometry than the higher lands nearby. We obtain rich, naturally concentrated and healthy grape juices.
- A windy environment allows - even on rainy days- quick drying of both leaves and grapes. This helps to reduce the treatments due to highly ventilated vines.
- The high level of sediments in the Dordogne waters enable this river to capture heat and protect the vines during high period of freezing. On the other hand it brings cool and freshness during summer time.
- Due to the proximity of the Dordogne river, soils are rich with organic materials, given full-bodied and structured wines.
- The river and its protected environment helps to a very active biodiversity and lifes : Essential to our Organic vines and wines.
- Last, twice a day, the powerfull tides - we are 90 kms from the see and there is upto 9 meters difference between low and high tides - do bring breathing movements to the soils.



# How we conduct the vines

Where it is also about philosophy...

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In 2008 we stopped using **herbicides** and from 2009 we stopped the **pesticides**. No more systemic treatment but only « contact ».

Since 2010, we use alternative and natural treatments such as Horsetail, Nettle, Fern, Burdock.

Since 2013 all wines are **certified Organic** (by Ecocert). Bio-dynamie certification « Demeter » in 2017.

## Conduct of the vineyard :

- ✓ Increase trellising height by 15 to 20 cm to enhance photosynthesis
- ✓ Short pruning to ensure quality for the wines and respect of the cycle life of the vine.
- ✓ Limited treatments (even being Organic). Less than 3 kgs of CUMa. We adapt to the needs according to the climate and weather conditions.
- ✓ 100% manual harvesting since 2010
- ✓ No green harvesting. We prefer reasoning the pruning.
- ✓ No stripping of the vines. To be considered under exceptional circumstances.
- ✓ Grassing is conducted one row out of 2. With annual alternance.
- ✓ Green manure crops for natural soil nutrient, mulching to reduce evaporation and improve water drainage.
- ✓ 100% of operations are recorded for full tracability.
- ✓ We keep and organise unrooted plots to enhance bio-diversity.



# The winery



- The winery is equipped with concrete vats (50 & 100 HL) to hold total of 900 HL - perfectly well-kept - without any coating thereby allowing a slow aging process of the wines. Several additional wine storevats (300 HL) complete these concrete vats. The winery is North facing and thus allows good temperature regulation.
- In 2006 we invested in two essentials tools for the quality of the wines : a cold/heat generator and peristaltic pump.
- The wine warehouse is insulated.
- Average of 30 barrels, French oak, 300 liters for the Grands Blancs fermentation and to aged specific blends (Merlots de Baudet, cuvée Réserve)





**Plot harvesting** (manual) is divided into 4 areas with different period of picking :

- The Semillon grapes of "La Chapelle"
- The old Merlots of Mr. Baudet (producing "Les Merlots de Baudet")
- The old vines (Bouchalès, Merlots, other varieties that survived to the Phylloxéra).
- The Cabernet Francs of "La Chapelle"



**White wines vinification :**

- Pre-harvest grapes sorting in the vineyard (ie Botrytis)
- Cold pre-fermentation maceration.
- Genuine yeast fermentation.
- Vinification in new oak barrels (french oak) every year or stainless steel vats.
- Barrel ageing breeding on lees thanks to wheel equipped pedestal (rolling 360°)
- No additive into the wine apart from low sulfite (cf Biodynamie protocol).
- Fining with bentonite and/or cold temperature. No filtration.



## Red wines :

- Pre-fermenting maceration from 2 to 4 days depending on the vintage.
- Vinification in concrete vats. Uncoated vats to allow natural micro-oxidation
- Manual pigeage.
- NO micro-oxygenation. Low aeration to the wines (to preserve the fruitiness, allowing low sulfite level).
- Native yeast fermentation. No other inurant / additive.
- For some blends, ageing in French oak barrels 6 to 10 months, depending on the vintage.
- Some other blends are aged in the concrete vats.
- Low level of sulfites (cf Biodynamie reference).
- Wines are not fined, not filtered

## Rosés :

- The rosés wines are vinified like the white wines.
- No fermentation in barrel.
- No added yeast, Low sulfite



We operate under different labels and certifications :

- ✓ Member of **Syndicat des Bordeaux** et Bordeaux Supérieur (compliant to Production Quality Chart).
- ✓ Member of « Vignerons Bio d'Aquitaine » and « Association Aquitaine Bio-Dynamie »
- ✓ Since 2009 : **Vignobles et Chais** en Bordelais. Labelled «**Vignobles et Découvertes**» (Atout France) in 2016.
- ✓ Since 2013 : **Ecocert** for Organic wine certification.
- ✓ 2017 : **Demeter** certification for Bio-Dynamie.



BORDEAUX  
BORDEAUX SUPÉRIEUR



# The wines of Château de la Vieille Chapelle

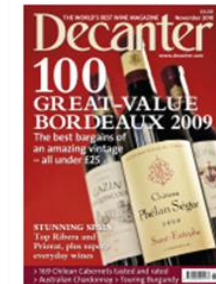
## Medals and Awards



**Gault & Millau**  
*Trouver le meilleur, toujours*



**IWSC**  
INTERNATIONAL WINE & SPIRIT COMPETITION  
2008



Bordeaux  
Millésime 2008

Le guide de Jacques Dupont



**TOPVINIS**







# The wines of Château de la Vieille Chapelle

White, Rosé and Red. Traditional harvest and vinification.





Appellation	AOC Bordeaux
Grappe	A 100% Semillon white wine
Vinification	Genuine yeast fermentation. Stainless steel vat. No addition of SO2 to control the Malo-Lactic fermentation. Fined, not filtered.
Tasting	Beautiful nose of ripe fruit, dense mouth. White flower nose. Apricot, grapefruit, its velvety mouth.
Yearly avg production	2500 to 3500 bottles (75 cl).
Best with	Cheese, poultry, seafood, Foie Gras
Medals	
What make this wine special !	A 100% Sémillon. A rare single grappe wine for Bordeaux.

# Wines in more details...

## Les Grands Blancs (Réserve)

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Appellation	AOC Bordeaux Vin de France (2020)
Grappe	A 100% Semillon white wine
Vinification	Genuine yeast fermentation. Vinified and aged in French oak barrels (Berthomieu). No addition of SO2 to control the Malo-Lactic fermentation. Fined, but not filtered
Tasting	Beautiful nose of ripe fruit, dense mouth and very fruity and well-integrated oak. Fruity taste - apricot, grapefruit, its velvety mouth
Yearly avg production	3500 bottles (75 cl)
Best with	Cheese, poultry, seafood, Foie Gras
Medals	Andreas Larsson (2006)
What make this wine special !	A 100% Sémillon. A rare single grappe wine for Bordeaux.





Appellation	AOC Bordeaux Rosé
Grappe	Merlot / Cabernet Francs
Vinification	A direct pressed method Rosé, from Merlot and Cabernet-Franc grapes, vinified in stainless steel vats.
Tasting	Nose of red fruits - strawberry and cherry, the very expressive aromas. Fruity and colorful wine.
Yearly avg production	Not produced every year. 3000 to 5000 bottles (75 cl) + Magnums.
Best with	Strawberry or raspberry cake
Medals	
What make this wine special !	The 2013 vintage was made from the old pre-phyllloxeric grappes. A blend of Bouchalès and Merlot.



Appellation	AOC Bordeaux Supérieur
Grappe	80 % Merlot / 20% Cab. Francs
Vinification	Genuine yeast fermentation. Vinified and aged in concrete uncoated vat. Low aeration. Wines are not , not fined.
Tasting	A straight and well-balanced Bordeaux, very smooth. A wine like the terroir. We love the aromas of ripe red fruit, its aromatic fleshy mouth.
Yearly avg production	15 000 bottles (75 cl) + Magnums
Best with	Mediterranean salads, Charcuterie.
Medals	
What make this wine special !	Low sulfite. Great and enjoyable « <b>every day</b> » <b>Bordeaux.</b>



# Wines in more details...

## Cuvée RESERVE



Appellation	AOC Bordeaux Supérieur
Grappe	80 % Merlot / 20% Cab. Francs
Vinification	Genuine yeast fermentation. Vinified in concret uncoated vat. Aged in French oak barrels (Berthomieux) 10 months. 2nd and 3rd vintage barrels. No fining, no filtration.
Tasting	A Bordeaux Supérieur with a dense color,. We love its tannins, aromas of red fruits - blackberry, strawberry depending on the vintage, the roundness of Merlot and Cabernet Franc elegance.
Yearly avg production	15 000 bottles (75 cl) + Magnums and Double Magnums.
Best with	Chocolate cake, grilled red meet, duck breast.
Medals	Gold Medal (Bordeaux contest) for 2009 vintage
What make this wine special !	Low sulfite. Not filtered. Genuine yeasts.





Appellation	AOC Bordeaux Supérieur Vin de France (2018)
Grappe	100% Merlot
Vinification	Genuine yeast fermentation. Vinified in concret uncoated vat. Ageing in French oak barrels (Berthomieux) 10 months. 2nd and 3rd vintage barrels. Not sticked, not filtered. Low sulfite.
Tasting	Complexity, with a first velvety and fruity mouth, followed by crispy tannins
Yearly avg production	10 000 bottles (75 cl)
Best with	Chocolate cake, grilled red meet, duck breast.
Medals	Silver medal (Bordeaux contest) for 2009 vintage. Gold medal for 2014 & 2015 vintage.
What make this wine special !	Named because a Mr. Baudet rooted those merlots in 1940...



Appellation	Vin de France
Grappe	30% Bouchalès, 60% Merlot, 10% other rare & historical Bordeaux vines.
Vinification	Vinified in concret uncoated vat. Aged in French oak barrels (Berthomieux) upto 12month. Old barrels.
Tasting	A powerful and elegant wine, We love the power & the fruity roundness in the mouth, the charm of its integrated oak
Yearly avg production	1000 bottles (75 cl) + Magnums
Best with	Chocolate cake, grilled red meet, duck breast. Why not with a Cuban cigar ?
Medals	Amphore (2021) for 2018 vintage
What make this wine special !	A rare wine. Pre-phyllloxeric vines. Not grafted. Produced in 2006, 2008 & 2010. 2018; 2020



Appellation

Vin de Table / Vin de France

Grappe

65% Bouchalès, 25% Merlot, 10% other rare and historical Bordeaux vines.

Vinification

Genuine yeast fermentation. Vinified in concret uncoated vat. Aged in old French oak barrels of 400 liters upto 8 months. **No added sulfite**. Not fined, not filtered. Genuine yeasts.

Tasting

A fresh wine, crispy, nervous and tense. Deep, thin and persistent tanins. While the Bouchalès brings acidity and freshness, the Merlots will add deepness and roundness to this **very special blend**

Yearly average production

700 to 2000 bottles (75 cl)

Best with

Mediterranean salads, lobster, grilled fish with olive oil.

Medals

What make this wine special !

A rare wine. **Nature Wine**. From non-grafted pre-phyllloxeric vines, rooted before 1860 ...



# The wines of Château de la Vieille Chapelle

Fabienne's Poems



*Merlot à lui seul se suffit  
Car Baudet l'a voulu ainsi  
Merlot joue,  
Riche, puissant  
Il sait que Baudet les surveille  
Lui et sa robe vermeille.  
Car bientôt viendra l'embellie  
Alors Sieur Baudet danse  
Et Merlot danse aussi  
Dans les carafes cristallines  
Où ses parfums exhalent enfin  
Le doux souvenir de la vigne  
La saveur des fleurs de raisin.*

*MB 2005*



*Ce vin est esprit  
Un parfum, un présage  
Léger, suave, joueur  
Il saura flatter votre humeur  
Changeant,  
De tous les âges  
Il peut aussi être sage  
A tous les amoureux du beau  
Je dédie ce vin  
Aux grappes d'or et de soleil  
Qui en font l'excellence  
Sémillon, Sauvignon  
Les Grands Blancs dansent  
Aux accords subtils  
Des parfums de fruits d'automne.*

*GB 2007*

For every vintages, Fabienne writes a poem for « **Les Grands Blancs** »  
and a story for « **Les Merlots de Baudet** ».

# Rare and exceptionnal

## The fabulous story of the Bouchalès !



**BOUCHALES ?** A historically widespread grape in the valley of the Garonne and Dordogne and now completely disappeared.

This wine produced by Château de la Vieille Chapelle comes from a plot of 33 acres **planted 100 / 150 years ago** and consisting of Bouchales, Merlots and other different varieties.

The Phylloxera destroyed all the European vineyard between 1870 and 1920. The vines are **non-grafted** with root between 25 to 40 meters deep. They survived to phylloxera due to a regular flooding of the vineyard between the harvest and the pruning each year. A practice not allowed any longer that was stopped in the early 1950's.

In 2009 we proceeded to a DNA (genetic analysis) and discovered the existence of these Bouchalès vines. In 2014 we conducted a more precise mapping of the plot and have also discovered other varieties.

Today this plot consists of 460 vines trees, rooted with 65% of Bouchalès, 25% of Merlots and 10 % of other very rare varieties such as : **Peloursin, Mancin des Palus, Cot, Cabernet Francs, Castet, Carmener, Cabernet Francs.**

We are currently working on a project at Chateau de la Vieille Chapelle to root in 2016 / 2017 an additional of 2 hectares of these Bouchalès grappes through Massal Selection.

The bouchalès grappes are small. With thin skins and very sensitive to Botrytis. The Bouchalès has the particularity to develop acidity and fruitiness.





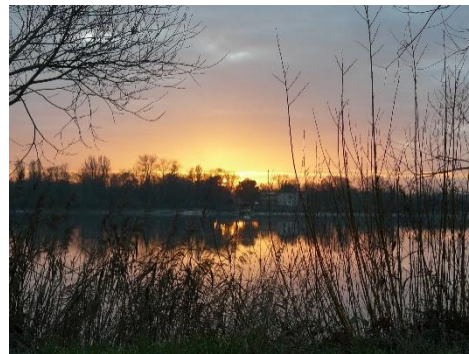


# Welcome @ Château de la Vieille Chapelle

B&B, Wine tastings & Table d'Hôtes.



All year round we welcome guests from around the world to **stay** enjoy **the wines**, Fabienne's **food** and the magic and beauty of la Vieille Chapelle,  
See more on our web site at  
[www.chateau-de-la-vieille-chapelle.com](http://www.chateau-de-la-vieille-chapelle.com)





## Contact

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Frédéric & Fabienne Mallier

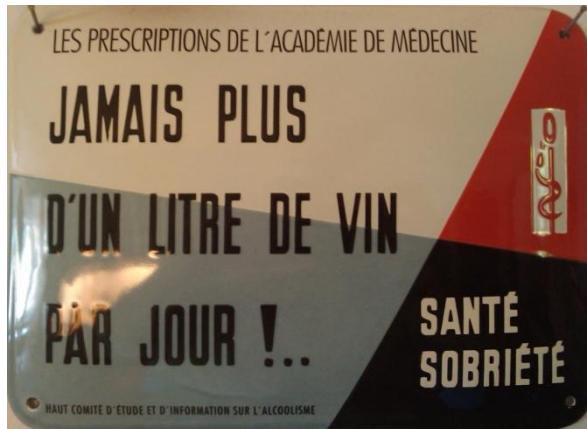
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And on **Twitter**  
@VieilleChapelle





# What about difference between different certifications and wine making ...

Wine Making & process	Conventionnal	Organic	Bio-Dynamic	Sustainable	Natural wines
Vineyard management	<ul style="list-style-type: none"> <li>• Systemic treatments</li> <li>• Herbicides</li> </ul>	<ul style="list-style-type: none"> <li>• Contact products only</li> <li>• Control of copper utilisation (less than 6kgs/year/Ha of CuMa)</li> <li>• Alternative farming with natural plants extracts</li> </ul>	Same as Organic, PLUS <ul style="list-style-type: none"> <li>• Working with the moon calendar</li> <li>• Application of 500P and 501 treatments (Cow-horn manure &amp; Horn Silica)</li> <li>• CuMa less than 3 kgs/year/Ha</li> </ul>	<ul style="list-style-type: none"> <li>• No obligation to be Organic or Bio-Dynamic.</li> <li>• Reasonning on water, energie consumption reduction.</li> <li>• Reasonning on lower CO2 footprint</li> <li>• Environment freindly farming</li> </ul>	<ul style="list-style-type: none"> <li>• No obligation to be Organic, Bio-Dynamic or sustainable farming although most of vineyards are onducted under one of these methods.</li> </ul>
Vinification	Numerous allows tech: <ul style="list-style-type: none"> <li>• Reduction of alcool ; acidification, ; ...</li> <li>• Yeasts addition, enzymes, gomme arabic, .....</li> <li>• SO2 control</li> </ul>	<ul style="list-style-type: none"> <li>• Restriction of Organic Yeast only and other additives</li> <li>• Very few wine manipulation autorized.</li> <li>• Lower SO2 level lower than conventionnal wines</li> </ul>	<ul style="list-style-type: none"> <li>• Only genuine yeast vinification</li> <li>• No additives allowed</li> <li>• No wine manipulation</li> <li>• Filtration allowed but very rare</li> <li>• SO2 level lower than Organic wines.</li> </ul>	<ul style="list-style-type: none"> <li>• Same as conventionnal protocol.</li> </ul>	<ul style="list-style-type: none"> <li>• Similar to Bio-Dynamiiie wines but with no added sulfites</li> </ul>
Emotion & Vibration....	NO	May be, but not always...	Yes of course:)	Not really.	The proof is in the pudding. Unfortunatly, not all the natural wines are good...
Labels & Certifications	NO	European label : Certification by Ecocert, Agricert, Veritas.. Every country has its own protocol.	Internationl private label : DEMETER. In France BioDivin is another certification	<ul style="list-style-type: none"> <li>• HVE / HVEC</li> <li>• SME (in Bordeaux)</li> </ul>	Only one private label is known in France as AVN (Ass. Des Vins Naturels) Not international and recognised certification exists.



Château de la Vieille Chapelle  
GRAND VIN DE BORDEAUX

# How about sulfites (SO2) into wines ?

## Le vin : jus de raisin fermenté

Conventionnel

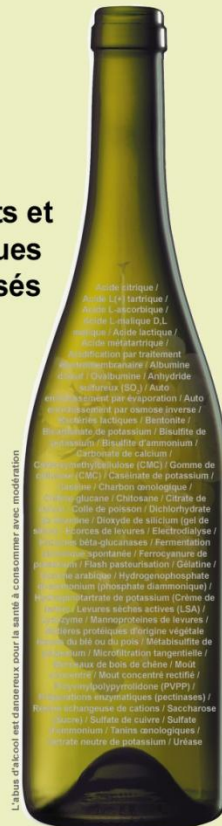
Bio

Biodynamie

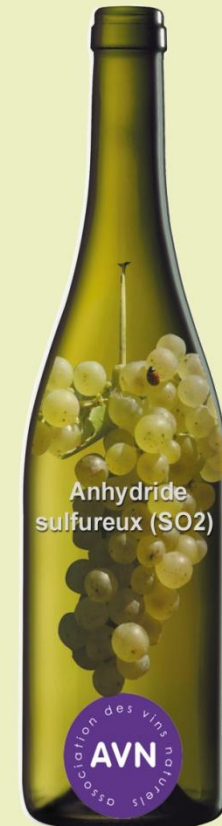
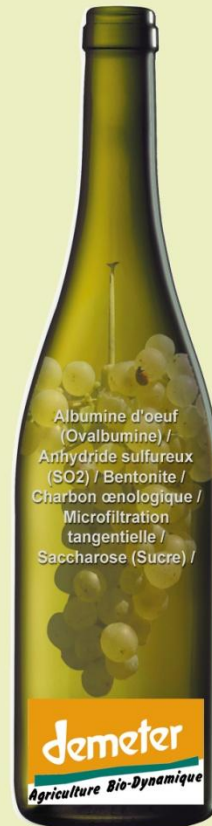
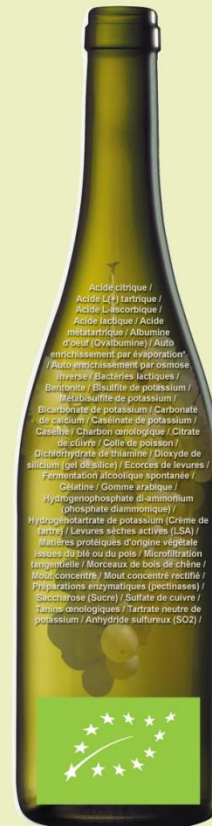
Naturel

S.A.I.N.S \*

Produits et pratiques autorisés



Le jus d'alcool est dangereux pour la santé à consommer avec modération



SO2 total admis (mg/l)	Conventionnel	Bio	Biodynamie	Naturel	S.A.I.N.S *
Rouge - Blanc	150 - 200	100 - 150	70 - 90	30 - 40	Traces**

Réalisé en décembre 2013 par Cédric Mendoza pour le site [www.vinsnaturels.fr](http://www.vinsnaturels.fr) et pour l'association des Vins S.A.I.N.S.\*

\* Sans Aucun Inérant Ni Sulfite ajouté  
\*\* seuls sont présents les sulfites naturels

Source : <http://www.vignevin.com/pratiques-oenol/>