



CHÂTEAU CAYLA

CADILLAC CÔTES DE BORDEAUX



The château is named after Baron Christophe de Cayla. This family's last descendant was the learned archaeologist Pierre de Cayla, who died at the château in 1831. The vineyard has been operated since 2005 by the Gonfrier brothers, keen to restore its great potential. The 20 hectares of grapevines surrounding the château are planted on ideally-exposed slopes.



A.O.C.: Cadillac Côtes de Bordeaux

District: Rions

Vineyard surface area: 20 hectares

Terroir: Clayey-gravelly slopes and clayey-silty plateaux

Grape varieties: 75% Merlot
25% Cabernet Sauvignon

Average vine age: 20 years

Viticulture: Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity. Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches. Mechanical grape harvesting.



The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

Vinification: Destemming, crushing and vatting. Cold pre-fermentation maceration during 72 hours, to delicately extract colour and fruitiness. Fermentation and maceration in stainless-steel, temperature-controlled tanks during 20 days on average.

Ageing: 12 months in oak barrels.

Tasting notes:

A well-balanced, silky wine offering the perfect harmony of woody tannins and fruit. Enjoyed while young with grilled red meats, after a few years of ageing this wine will perfectly accompany saucy dishes and more savoury cheeses.

2022 Vintage : 1 ★ Le Guide Hachette des Vins 2025
91 PTS



90 PTS

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2023 Vintage : Silver Medal, Concours Général Agricole Paris 2025
1 ★ Le Guide Hachette des Vins 2026



VIGNOBLES GONFRIER
BORDEAUX