



Located on the right bank of the Gironde, among such prestigious Merlot-based AOCs as St. Emilion and Pomerol, Chateau La Caderie is a small, family-owned domaine of 16 hectares producing elegant, approachable Bordeaux rouge. The chateau has been in operation since the 18th century and current owner François Landais is the third generation of his family to run the winery, which has been in their possession since 1956.

Soils at this property are primarily clay and limestone based, with a good dollop of silt in the mix. Slopes are south/southeast facing. All vinification and viticulture is 100% organic since 2001, and certified organic since 2005. They believe in non-interventionist winemaking at all costs, which includes the addition of no enzymes and no chaptalization.

The name of the chateau comes from the French word “cade,” a unit of barrel measurement during the French Revolution. The “caderie” was the place where the barrels were stored, effectively, another word for the cellar. The name is a reference to the historical time period in which the chateau was built and founded.

This is the type of Bordeaux we all want to drink but can almost never find: it is rich and meaty with plenty of stuffing, excellent fruit quality, good length and a killer price point. Ideal for roast chicken, pork & beans, charcuterie, braised beef, and just about any other evening fare you could imagine. The perfect every day drinker!