

GRAND VIN DE BORDEAUX



CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



Le Vignoble

Appellation	Haut-Médoc
Vintage area	46 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol

The 2018 vintage	Alcohol 14 %
------------------	--------------

Production	22,500 bottles
Bottling date	March, 19th 2020
Grape varieties	Cabernet Sauvignon : 64% Merlot : 36%
Harvesting	By hand, de-stemming, densimetry sorting belt
Vinification	Filling by gravity Plot by plot vinification Punching down Fermentation temperature: 27-28°C (temperature controlled concrete and wood tanks) Vatting: 3 to 4 weeks
Maturing	A part aged in barrels, appropriate fining

This is the Château de Malleret's more youthful relation, characterised by a great fruitiness. While never overpowering, the strong aromas provide an excellent sense of identity which runs from the nose, through the flavours on the palate and right up to the superb finish. The wine's round, long tannic structure is a reminder of the elegance and nobility of its origins.