



The Vineyard

Appellation	Haut-Médoc
Vintage area	64,30 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol
Enologist consultant	Derenoncourt Consultants

The 2022 vintage	Alcohol 13,5 % Vol.
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Production	123 400 bottles
Harvest date	09/08/2022 – 10/11/2022
Bottling date	11 to 17th April 2024
Grape varieties	Cabernet Sauvignon: 31 % Merlot: 65 % – Petit Verdot: 4 %
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.