



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.



The vineyard

Total surface area	38 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol

The 2017 vintage

Production	6.600 bottles
Bottling date	May, 7th 2019
Grape varieties	Merlot: 75 % Cabernet Sauvignon: 20 % Petit Verdot: 5 %
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 à 4 weeks
Maturing	12 mois in barrels (1/3 new barrels)



The vineyard

Total surface area	38 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol

The 2016 vintage

Production	32.900 bottles
Bottling date	June, 4-8th 2018
Grape varieties	Merlot: 89 % Cabernet Sauvignon: 8 % Petit Verdot: 2 % Carménère: 1 %
Harvesting	Manual, 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 à 4 weeks
Maturing	A part aged in barrels, appropriate fining



The vineyard

Total surface area	38 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control

The 2015 vintage

Production	28.400 bottles
Bottling date	July, 7th 2017
Grape varieties	Merlot: 76 % Cabernet Franc: 22 % Cabernet Sauvignon: 2 %
Harvesting	Manual, de-stemming, sorting belt
Vinification	Plot by plot vinification Maceration before fermenting: 3 to 4 days at 10-12°C Fermentation temperature: 27-28°C (temperature controlled stainless steel vats) Vatting: 3 à 4 weeks
Maturing	A part aged in barrels, fining with egg whites



The vineyard

Total surface area	40,79 ha
Age of the vines	29 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control

The 2014 vintage

Production	47.600 bottles
Bottling date	July, 24th 2016
Grape varieties	Merlot: 44 % Cabernet Sauvignon: 34 % Cabernet Franc: 21 % Petit Verdot: 1 %
Harvesting	Manual, de-stemming, sorting belt
Vinification	Plot by plot vinification Maceration before fermenting: 3 to 4 days at 10-12°C Fermentation temperature: 27-28°C (temperature controlled stainless steel vats) Vatting: 3 à 4 weeks
Maturing	A part aged in barrels, fining with egg whites