

GRAND VIN DE BORDEAUX



CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The vineyard

Appellation	Bordeaux Blanc
Vintage area	1,3 ha
Age of the vines	4 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Bio conversion since 2021
Enologist consultant	Derenoncourt Consultants

The 2021 vintage	Alcohol 13 %
------------------	--------------

Production	3 100 bottles
Harvest date	09/14/2021
Bottling date	04/29/2022
Grape varieties	Sauvignon: 100 %
Harvesting	By hand, whole-bunch direct pressing in a pneumatic press
Vinification	Cold settling Start alcoholic fermentation in concrete tanks then transfer into barrels at -30 density Fermentation temperature: < 18°C in barrels No malolactic fermentation

Maturing	5 months in barrels (30 to 40% new barrels), maturing on the lees with stirring, appropriate fining
----------	---

Notes

Anthocyanes, Yohan Castaing 90 - James Suckling 92 - Jane Anson 90
Rod Smith, timatkin.com 90 - Jeb Dunnuck 90-92 -
B. Burtschy, Toutlevin.com 89-90