



CHATEAU *de* MALLERET
CRU BOURGEOIS EXCEPTIONNEL
HAUT-MÉDOC



The vineyard

Appellation	Bordeaux Blanc
Vintage area	1,3 ha
Age of the vines	6 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol
Enologist consultant	Derenoncourt Consultants

The 2022 vintage

Production	1.200 bottles
Harvest date	08/30/2022
Bottling date	April, 13rd 2023
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

James Suckling 92-93 - Andreas Larsson 91 - Antonio Galloni 88-91

Lisa Perrotti-Brown, The Wine Independent 90

Georgie Hindle, Decanter 90 - Jane Anson 91