

GRAND VIN DE BORDEAUX



CHATEAU *de* MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



## The vineyard

|                       |                                       |
|-----------------------|---------------------------------------|
| Appellation           | Bordeaux Blanc                        |
| Vintage area          | 2,33 ha                               |
| Age of the vines      | 7 years old                           |
| Soil type Gravel      | Günz gravels                          |
| Winegrowing practices | Sustainable pest control – biocontrol |
| Enologist consultant  | Derenoncourt Consultants              |

|                  |              |
|------------------|--------------|
| The 2023 vintage | Alcohol 13 % |
|------------------|--------------|

|                 |                                                                                                                                                                                        |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Production      | ar. 10 000 bottles                                                                                                                                                                     |
| Harvest date    | 08/30/2023                                                                                                                                                                             |
| Bottling date   | April 2024                                                                                                                                                                             |
| Grape varieties | Sauvignon: 100 %                                                                                                                                                                       |
| Harvesting      | By hand, whole-bunch direct pressing in a pneumatic press                                                                                                                              |
| Vinification    | Cold settling<br>Start alcoholic fermentation in concrete tanks then transfer into barrels at -30 density<br>Fermentation temperature: < 18°C in barrels<br>No malolactic fermentation |
| Maturing        | 5 months in barrels (30 to 40% new barrels), maturing on the lees with stirring, appropriate fining                                                                                    |



## Notes

Andreas Larsson 93 - James Suckling 91-92 - Alexandre Ma 92-93  
Jeb Dunnuck 89-91 - Jane Anson 90  
Lisa Perrotti Brown, The Wine Independent 88-90  
Robert Parker, Yohan Castaing 88-90