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
Œnologist consultant	Derenoncourt Consultants

The 2024 vintage — Alcohol 12,5 %

Production	7 300 bottles
Harvest date	09/06/2024
Bottling date	March, 20th 2025
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

CULTIVONS DEMAIN — VINS DE BORDEAUX — VIGNERON LABELLISÉ

HAUTE VALEUR ENVIRONNEMENTALE

afaq ISO 14001 Environnement — ADHERENT — Première Association pour le SME du Vin de Bordeaux — AFNOR CERTIFICATION — 2020 / 47685

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