

GRAND VIN DE BORDEAUX



CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL  
HAUT-MÉDOC



## The Vineyard

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Appellation	Haut-Médoc
Vintage surface area	42 ha
Age of the vines	25 ans
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control

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The 2015 vintage	Alcohol: 14 %
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Production	99.100 bottles
Bottling date	July, 5-6 <sup>th</sup> 2017
Grape varieties	Merlot: 53% Cabernet Sauvignon: 44% Petit Verdot: 2% - C. Franc: 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)
Maturing	Vatting: 3 to 4 weeks 12 months in barrels (1/ 3 new barrels), fining with egg whites

## Notes

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Tasted 100% Blind: 92/100 - James Suckling: 91/100  
Tim Atkin: 91/100 - Bettane+Desseauve: 91/100  
J. Robinson: 16,5/20 - B. Burtschy (Le Figaro): 15,5/20  
Rene Gabriel: 16/20 - A. Galloni: 90/100  
J. Perrin: 89-91/100 - Yves Beck: 88/100 - J. Dunnuck: 90/100