

GRAND VIN DE BORDEAUX



CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL  
HAUT-MÉDOC



## The Vineyard

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Appellation	Haut-Médoc
Vintage surface area	45 ha
Age of the vines	25 ans
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol

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The 2017 vintage	Alcohol: 13,5 %
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Production	5.100 bottles
Bottling date	May, 7 <sup>th</sup> 2019
Grape varieties	Merlot: 80 % Cabernet Sauvignon: 20 %
Harvesting	By hand, de-stemming, densimetry sorting belt
Vinification	Filling by gravity Plot by plot vinification Punching down Fermentation temperature: 27-28°C (temperature controlled concrete and wood tanks). Vatting: 3 to 4 weeks
Maturing	12 months in barrels (1/ 3 new barrels), appropriate fining

## Notes

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90-92+/100: Yohan Castaing, Anthocyanes  
89-90/100: J. Suckling - 88/100: Markus Del Monego  
87-88/100: Jeb Dunnuck - 16,5/20: F. Durand-Bazin, Le Figaro  
87-89/100: A. Galloni