

GRAND VIN DE BORDEAUX



CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The vineyard

Appellation	Haut-Médoc – Cru Bourgeois Exceptionnel
Vintage area	46 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol

The 2018 vintage	Alcohol 14,5 %
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Production	8.500 bottles
Bottling date	March, 19th 2020
Grape varieties	Merlot: 83,5% Cabernet Sauvignon: 16,5%
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

90-92/100: Yves Beck - 92/100: Bettane+Desseauve -
91-92/100: J. Suckling - 90-92+/100: Yohan Castaing,
Anthocyanes - 90/100: Markus Del Monego -
90/100: Jane Anson, Decanter - 92/100: Roger Voss, Wine Enthusiast
89-91/100: Jeb Dunnuck - 90/100: Jeff Leve, The Wine Cellar Insider
92/100: Tasted, Andreas Larsson

