

GRAND VIN DE BORDEAUX



CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The Vineyard

Appellation	Haut-Médoc – Cru Bourgeois Exceptionnel
Vintage area	48,44 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – Biocontrol Bio conversion since 2021
Enologist consultant	Derenoncourt Consultants

The 2020 vintage	Alcohol 14%
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Production	104.000 bottles
Bottling date	06/15-17/2022
Grape varieties	Cabernet Sauvignon: 68 % Merlot: 30 % Petit Verdot: 2 %
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

J. Suckling: 91-92 – Y. Beck: 93 – L. Perrotti Brown: 90-92
Alexandre Ma: 92-93 – Tim Atkin: 91 – Terre de Vins: 95
T. Atkin: 91 – Le Figaro: 91-92 – Markus Del Monego MW: 92
Vert de Vin: 92