

GRAND VIN DE BORDEAUX



CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The Vineyard

Appellation	Haut-Médoc
Vintage area	64,30 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control - Biocontrol
Enologist consultant	Derenoncourt Consultants



The 2022 vintage	Alcohol 13,5 %
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Production	124 000 bottles
Harvest date	09/08/2022 - 10/11/2022
Bottling date	April, 5 to 10th 2024
Grape varieties	Cabernet Sauvignon: 65 % Merlot: 31 % Petit Verdot: 4 %
Harvesting	By hand, de-stemming, sorting table, 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

James Suckling 92-93 - Terre de Vins 95 - Yves Beck 92-93
Alexandre Ma 93-95 - J. Leve, The Wine Cellar Insider 90
Jane Anson 93 - Peter Moser, Falstaff 92 - Bettane&Desseave 90
G. Hindle, Decanter 93 - Colin Hay, The Drinks Business 91-93
Lisa Perrotti-Brown, The Wine Independent 89-91 - B. Burtschy 94-95
Vert de Vin, JC Chicheportiche 91-92 - Tasted, A. Larsson 93