

GRAND VIN DE BORDEAUX



CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The Vineyard

PRIMEUR

Appellation	Haut-Médoc
Vintage area	46,14 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – Biocontrol
Cenologist consultant	Derenoncourt Consultants



The 2024 vintage	Alcohol 12.5 %
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Production	60.200 bottles
Harvest date	24/09/2023 – 10/10/2024
Bottling date	July, 22-24 th 2026
Grape varieties	Cabernet Sauvignon: 58 % Merlot: 41 % Petit Verdot: 1 %
Harvesting	By hand + mechanical, 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 weeks
Maturing	12 months in barrels (20% new barrels), appropriate fining

Notes

Terre de Vins 94-95 – James Suckling 90-91

Alexandre Ma 92-93 – Yves Beck 90-91 – Drinks Business 90-92