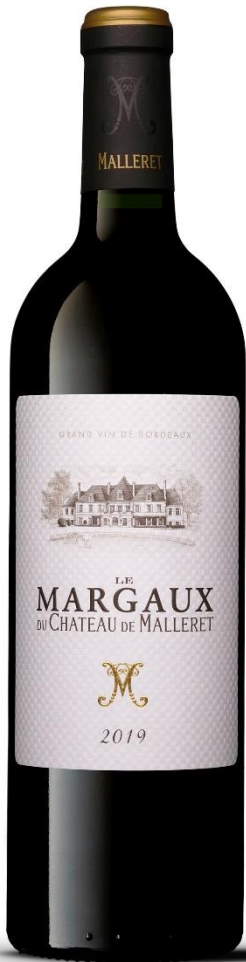




LE  
**MARGAUX**  
DU CHATEAU DE MALLERET



### The vineyard

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Appellation	Margaux
Vintage area	3,67 ha
Age of the vines	20 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control

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The 2019 vintage	Alcohol 14,5 %
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Production	8.000 bottles
Bottling date	April, 22th 2021
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 (50 % new barrels), appropriate fining

### Notes

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J. Sucling: 90-91 - Y. Beck: 90 - J. Anson, Decanter: 90  
A. Galloni, Vinous: 88-90 - Rod Smith pour Tim Atkin: 91  
Y. Castaing, Anthocyanes: 90-92 - A. Larsson, Tasted : 92