GRAND VIN DE BORDEAUX

CHATEAU *de* MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The vineyard

Appellation	Bordeaux Blanc
Vintage area	2,33 ha
Age of the vines	7 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol
Œnologist consultant	Derenoncourt Consultants

The 2023 vintage

Alcohol 13 %

Production	ar. 10 000 bottles
Harvest date	08/30/2023
Bottling date	April 2024
Grape varieties	Sauvignon: 100 %
Harvesting	By hand, whole-bunch direct pressing in a pneumatic press
Vinification	Cold settling Start alcoholic fermentation in concrete tanks then transfer into barrels at -30 density Fermentation temperature: < 18°C in barrels No malolactic fermentation
Maturing	5 months in barrels (30 to 40% new barrels), maturing on the lees with stirring, appropriate fining

HAUTE VALEUR ENVIRONNEMENTALE

afaq ISO 14001 Environnement AFNOR CERTIFICATION 2020 / 87685 ADHÉRENT Première Association pour le SME du Vin de Bordeaux

Notes

Andreas Larsson 93 - James Suckling 92 – Alexandre Ma 92-93

Jeb Dunnuck 89-91 - Jane Anson 90 - Vert de Vin 93

Lisa Perrotti Brown, The Wine Independant 88-90

Robert Parker, Yohan Castaing 88-90 – Yves Beck 90

Bettane&Desseauve 91 – Revue des Vins de France 90

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