GRAND VIN DE BORDEAUX

CHATEAU *de* MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The Vineyard

Appellation	Haut-Médoc
Vintage surface area	42 ha
Age of the vines	25 ans
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – Bio control

The 2015 vintage — Alcohol: 14 %

Production	99.100 bottles
Bottling date	July, 5-6th 2017
Grape varieties	Merlot: 53%
	Cabernet Sauvignon: 44%
	Petit Verdot: 2% - C. Franc: 1%
Harvesting	Manual, de-stemming,
	sorting belt
Vinification	Plot by plot vinification
	Maceration before fermenting:
	3 to 4 days at 10-12°C
	Fermentation temperature:
	27-28°C (temperature
	controlled stainless steel vats)
	Vatting: 3 to 4 weeks
Maturing	12 months in barrels
	(1/ 3 new barrels), fining with egg whites

Notes

Tasted 100% Blind: 92/100 - James Suckling: 91/100
Tim Atkin: 91/100 - Bettane+Desseauve: 91/100
J. Robinson: 16,5/20 - B. Burtschy (Le Figaro): 15,5/20
Rene Gabriel:16/20 - A. Galloni: 90/100
J. Perrin: 89-91/100 - Yves Beck: 88/100 - J. Dunnuck: 90/100

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