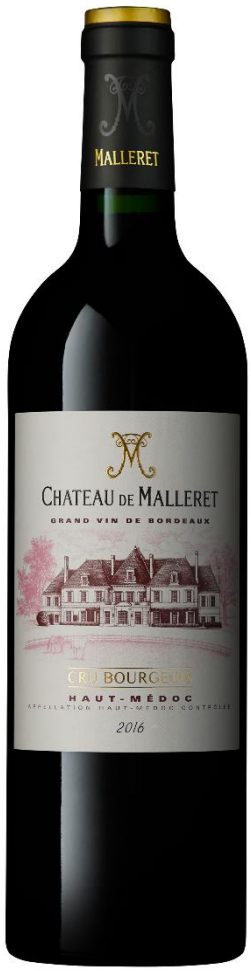
GRAND VIN DE BORDEAUX

CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The Vineyard

Appellation	Haut-Médoc
Vintage surface area	38 ha
Age of the vines	25 ans
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol

The 2016 vintage — Alcohol: 13,5 %

Production	92.100 bottles
Bottling date	June, 5th 2018
Grape varieties	Cabernet Sauvignon: 52 %
	Merlot: 46 % - Petit Verdot: 2%
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
	(1/ 3 new barrels), appropriate fining

Notes

J. Suckling: 93/100 – 91/100 Neal Martin
Tim Atkin: 90/100 Decanter: 88/100 – A. Galloni 89/100
J. Perrin: 90+/100 – Tasted: 91/100 - Bettane+Desseauve: 89/100
B. Burtschy: 16,5/20 – J. Robinson: 16,5/20 - Hao Shen, Le Paradis du Vin : 93/100 – Revue des Vins de France 90

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