GRAND VIN DE BORDEAUX

CHATEAU *de* MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The vineyard

Appellation	Haut-Médoc – Cru Bourgeois Exceptionnel
Vintage area	46 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol

The 2018 vintage

Alcohol 14,5 %

Production	8.500 bottles
Bottling date	March, 19th 2020
Grape varieties	Merlot: 83,5%
	Cabernet Sauvignon: 16,5%
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

90-94: G. Hindle, Decanter - 90-92/100: Yves Beck
92/100: Bettane+Desseauve - 90/100: Markus Del Monego
91-92/100: J. Suckling - 90-92+/100: Yohan Castaing, Anthocyanes
90/100: Jane Anson, Decanter – 92: Roger Voss, Wine Enthusiast
89-91/100: Jeb Dunnuck - 90: Jeff Leve, The Wine Cellar Insider
92/100: Tasted, Andreas Larsson

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