GRAND VIN DE BORDEAUX

CHATEAU *de* MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The Vineyard

Appellation	Haut-Médoc – Cru Bourgeois Exceptionnel
Vintage area	46,9 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – Biocontrol
Œnologist consultant	Derenoncourt Consultants

The 2019 vintage — Alcohol 14 % Vol.

Production	60.000 bottles
Bottling date	April, 21st/22th 2021
Grape varieties	Cabernet Sauvignon: 54 %
	Merlot : 44 %
	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. Sucling: 91-92 – Y. Beck: 89-90 – Jeff Leve, The Wine Cellar Insider: 90 - Y. Castaing, Anthocyanes: 90-92 - Terre de Vins: 94-95 - Jane Anson, Decanter: 91 - Valérie Faust, Le Figaro: 16/20 – A. Galloni, Vinous: 89-91 - Roger Voss, Wine Enthusiast: 92 – C. Kissack, The Wine Doctor: 90-92 – J. C. Chicheportiche, Vert de Vin: 91-92 – Tasted, Andreas Larsson: 92 – Colin Hay, Thedrinksbusiness.com: 90+ Jeb Dunnuck: 90 – Le Point : 16/20 – Bettane+desseauve 91

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HAUTE VALEUR ENVIRONNEMENTALE

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