GRAND VIN DE BORDEAUX

CHATEAU *de* MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The Vineyard

Appellation	Haut-Médoc – Cru Bourgeois Exceptionnel
Vintage area	48,44 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – Biocontrol
Œnologist consultant	Derenoncourt Consultants

The 2020 vintage — Alcohol 14% Vol.

Production	104.000 bottles
Bottling date	06/15-17/2022
Grape varieties	Cabernet Sauvignon: 68 % Merlot: 30 % 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 91-92 – Y. Beck 93 – L. Perrotti Brown 90-92
Alexandre Ma 92-93 – Rod Smith p/o Tim Atkin 91
Terre de Vins 95 - Le Figaro 91-92 – Markus Del Monego MW 92
Vert de Vin 92 – J. Anson 91 – J. Dunnuck 91
B. Burtschy, ToutLeVin.com 91-92 – W. Kelley, Wine Advocate 90
A. Galloni, Vinous 90 – Neal Martin, Vinous 90– Bettane+desseauve 93
Revue des Vins de France 92
2★ Guide Hachette 2024 – Decanter 92

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HAUTE VALEUR ENVIRONNEMENTALE

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