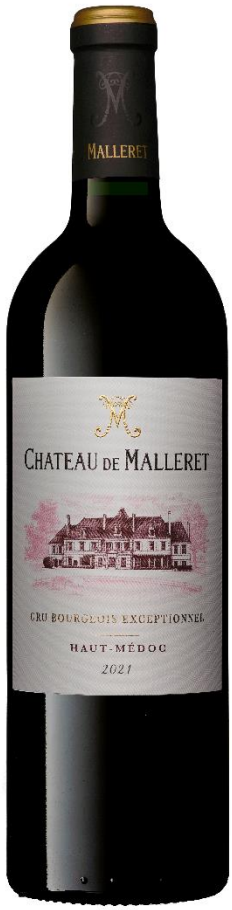
GRAND VIN DE BORDEAUX

CHATEAU *de* MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



CRU BOURGEOIS Exceptionnel

HAUTE VALEUR ENVIRONNEMENTALE

afaq ISO 14001 Environnement AFNOR CERTIFICATION ADHÉRENT Première Association pour le SME du Vin de Bordeaux 2020 / 87885

The Vineyard

Appellation	Haut-Médoc – Cru Bourgeois Exceptionnel
Vintage area	45,76 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practice	Sustainable pest control – Biocontrol
Œnologist consultant	Derenoncourt Consultants

The 2021 vintage — Alcohol 12,5 % Vol.

Production	19 800 bottles
Harvest date	09/22/2021 – 10/09/2021
Bottling date	05/23/2023
Grape varieties	Cabernet Sauvignon: 70 %
	Merlot: 25 %
	Petit Verdot: 5 %
Harvesting	By hand, de-stemming, sorting table, 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

Terre de Vins 93 - Anthocyanes, Yohan Castaing 90

Alexandre Ma 90-92 – Yves Beck 92 – Decanter, Georgie Hindle 90 Inside Bordeaux, Jane Anson 91 – Le Point 15,5-16/20 – Rod Smith, timatkin.com 90 – B. Burtschy, Toutlevin.com 92-93

Antonio Galloni, Vinous 91 - Bettane+desseauve 92

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