GRAND VIN DE BORDEAUX

CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The Vineyard

Appellation	Haut-Médoc
Vintage area	64,30 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – Biocontrol
Œnologist consultant	Derenoncourt Consultants

CRU BOURGEOIS Exceptionnel

The 2022 vintage — Alcohol 13,5 %

Production	124 000 bottles
Harvest date	09/08/2022 – 10/11/2022
Bottling date	April, 5 to 10th 2024
Grape varieties	Cabernet Sauvignon: 65 %
	Merlot: 31 %
	Petit Verdot: 4 %
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

HAUTE VALEUR ENVIRONNEMENTALE

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

Notes

Decanter 96 - James Suckling 92-93 – Terre de Vins 95 – Yves Beck 92-93
Alexandre Ma 93-95 – J. Leve, The Wine Cellar Insider 90 – RVF 92
Jane Anson 93 – Peter Moser, Falstaff 92 – G. Hindle, Decanter 93
Colin Hay, The Drinks Business 91-93
Lisa Perrotti-Brown, The Wine Independant 89-91 – B. Burtschy 94-95
Vert de Vin, JC Chicheportiche 91-92 – Tasted, A. Larsson 93
Best Wines Guide 2027 Bettane&Desseauve 92

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