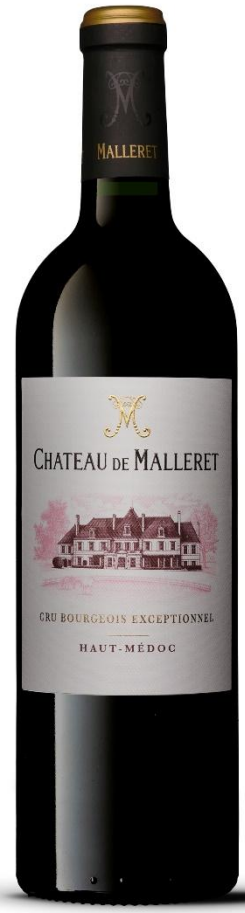
GRAND VIN DE BORDEAUX

CHATEAU de MALLERET

CRU BOURGEOIS EXCEPTIONNEL

HAUT-MÉDOC



The Vineyard

Appellation	Haut-Médoc
Vintage area	65,15 ha
Age of the vines	25 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – Bioc
Œnologist consultant	Derenoncourt Consultants

The 2023 vintage — Alcohol 13,5 %

Production	84.000 bottles
Harvest date	09/11/2023 – 10/10/2023
Bottling date	06/18/2025 – 06/20/2025
Grape varieties	Cabernet Sauvignon: 60 %
	Merlot: 34 %
	Petit Verdot: 6 %
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

Decanter WWA 97 - Terre de Vins 95 – B. Burtschy, Les Echos 94-95
Antonio Galloni, Vinous 90-92 - Falstaff, Peter Moser 92
Yves Beck 92-94 - James Suckling 92 – Alexandre Ma 92-93
Le Figaro, B. Delamotte & E. Lister 91-93 – Tasted, Andreas Larsson 93
Jeff Leve, The Wine Insider 91-93 – Robert Parker, Yohan Castaing 90-92
Chris Kissack, Wine Doctor 90-92 – Jeb Dunnuck 87-89 – En Magnum 91
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