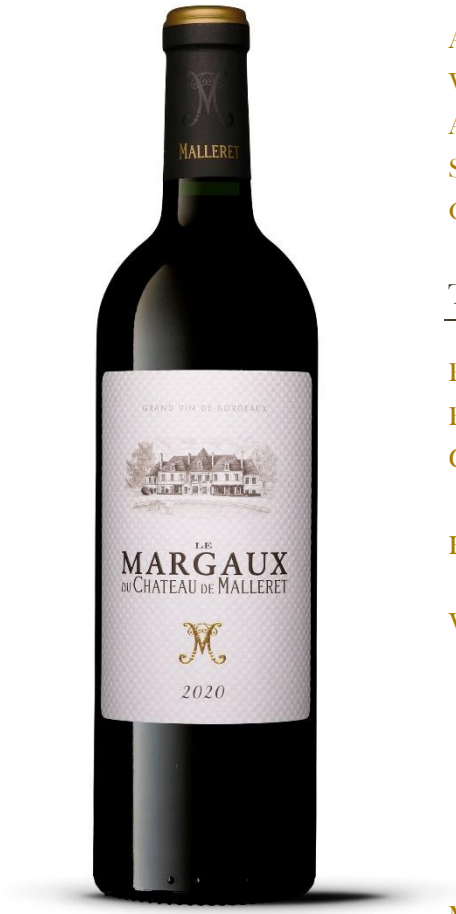
LE MARGAUX DU CHATEAU DE MALLERET



The Vineyard

Appellation	Margaux
Vintage area	3,67 ha
Age of the vines	20 years old
Soil type Gravel	Günz gravels
Œnologist consultant	Derenoncourt Consultants

The 2020 vintage — Alcohol 14 %

Production	10 300 bottles
Bottling date	06/17/2022
Grape varieties	Merlot: 65 % Cabernet Sauvignon: 35 %
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 (50% new barrels), appropriate fining

HAUTE VALEUR ENVIRONNEMENTALE

Notes

Bettane&Desseauve 93 - Tim Atkin : 91 – Andreas Larsson 92

2* Guide Hachette 2024 – Revue des Vins de France 93

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