

Château de Malleret, Haut-Médoc, Cru Bourgeois Exceptionnel

My Wines

 SINGLE TASTING

93

Tasted by: [Georgina Hindle](#)
(at Château de Malleret, 25 Apr 2023)
Drinking Window: 2025 - 2036

Gorgeous intense aromatics on the nose, rich and scented. Vivid and vibrant, but sleekly textured, smooth and supple with bite and a gentle fleshiness alongside some toasted spice, clove, cinnamon and liquorice. Ripe and focused with nice precision to the tannins, firm grip and spiced edges. A little compact right now, but excellent purity with cool blueberry and strawberry fruit and underlying strength with persistence from start to finish. Strict but charming nonetheless, well made and very impressive. This has clear concentration and power but reigned in and focussed. A great buy. HVE certified. In organic conversion. Tasted twice. 3.82pH. Harvest: 8 September - 11 October. Ageing 18 months, 30% new barrels, 40% one wine, 30% two wine. In organic conversion. Derenoncourt consultants.