

RED 2021

Château

Malartic-Lagravière



Cabernet-Sauvignon 67 %

Merlot 32 %

Cabernet-Franc 1%



DATES OF HARVESTS

Merlot

Septembrer 29 to 11 October

Cabernet-Sauvignon October 12 to 19

Cabernet-Franc October 2

THE DOMAINE

Classified Growth of Graves in red and white

Pessac-Léognan Appellation (A.O.C.)

Owner Bonnie Family

Total area (A.O.C.) 73 hectares (180 acres)

Total area in red 66 hectares (163 acres)

Geology Quartenary Günzian well-drained gravels and clay gravels on shelly limestone and clay subsoil

Grape varieties 56% Merlot - 41% Cabernet-Sauvignon - 2,5% Petit-Verdot - 0,5% Cabernet-Franc

Density of plantation 10 000 plants / ha

Average age of the vineyard 28 years old

Vineyard Management Agroecology, plant cover, eco-pasture, minimal ploughing, with horses.

Pruning method Late pruning, in double Guyot

TECHNICAL

Certifications Sustainable farming, High

Environmental Value certification 3 Opt A, ISO 14001 (EMS)

Harvest Manual harvest by intra-plot passes, double sorting tables, optical sorting (X-tri)

Vinification Double cap, thermoregulated stainless steel and oak vats

Vat period 3 weeks

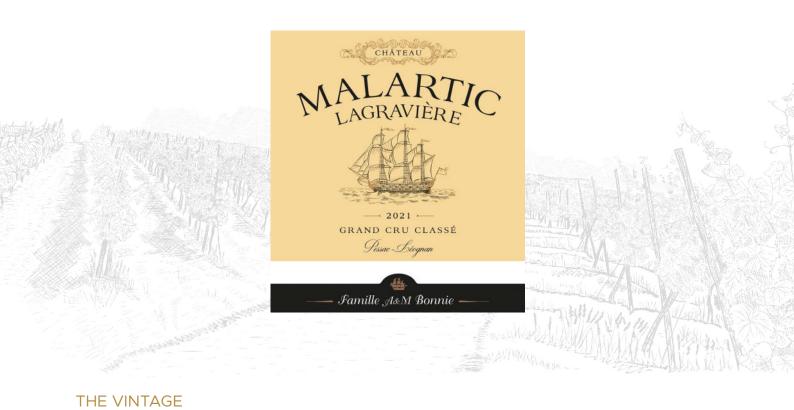
Yields 45.25 hl/ha

Ageing Early blending, traditional on fine lees in French oak barrels, 65% new oak

Ageing period In process

Enologiste Consultant Eric Boissenot





A terroir-focus and expert vintage.

The mild, warm winter and early spring resulted in an early bud break, which was then slowed down by a cold and dry second half of spring. Severe frosts on 6 and 7 April left their mark. Late pruning, carried out in March on our most sensitive plots, significantly reduced their impact.

May was rainy and cool, but the **flowering**, which was rather early at Malartic, benefited from a window of **mild weather** (end of May, beginning of June). As a result, it was **homogeneous and fast**. This was followed by a stormy period until mid-July, which led to a strong mildew pressure and very active growth of the vines.

Fortunately, from the end of the *véraison* to the beginning of the harvests, there was a very beneficial dry period. The skins and seeds matured to **excellent degrees of ripeness as the harvests approached.**

The white grape harvest started on the 15 September: the grapes were healthy, with great aromatic freshness and good density thanks to the beautiful sunny weather.

The Merlot harvest started at the end of September after a rainy and stressful fortnight. A dry period

followed, enabling us to pick well-ripened, supple, harmonious grapes. We finished with the Cabernet, harvested from 12 to 19 October, in fine weather with marked differences between day and night-time temperatures. The long maturing period resulted in superb density and magnificent freshness. The alcohol-acidity balance was excellent.

Initial tastings reveal **great elegance**, with silky, very sophisticated red wines, characterized by freshness and aromatic clarity. There is good density with a velvety tannin texture. The whites are very fresh and offer **good concentration with a beautiful fruitiness**.

It is thus a vintage that depended very much on the terroir and the winegrower: adaptation, agility and responsiveness were necessary at all stages of the vintage, with late pruning, maintenance of the plant cover with little ploughing, early and high-quality green harvesting to ensure uniform ripening, and management of the harvests on a daily basis with rapid decision-making.

Our excellent knowledge of Malartic's terroir enabled us to anticipate its reactions and thus maintain the quality and excellence of Malartic's grands vins.

