

Château Malartic-Lagravière Red 2016

Classified Growth of Graves in Red and in White Appellation Pessac-Léognan (A.O.C.)

Vintage

Extreme weather conditions resulted in an exceptional vintage

A particularly wet winter and spring promised good yields. One of the best summers of the decade, with a long dry period, brought power and concentration. A remarkable late season, with substantial differences in temperatures, ensured elegance for this exceptional vintage. Each of these stages, with an extreme climatology, has been chained with a perfect tempo: This is the singularity of this vintage.

Flowering was rapid and uniform and summer extremely hot and dry. But Malartic vines' deep roots were able to find water reserves in the clay-limestone subsoil and benefit fully from the summer heat. The grapes changed colour with the same uniformity as the flowering.

After the very dry conditions, the rain on 13 September (40 mm) was welcome. An Indian summer lasted through to the end of the harvests with some big differences between the day and night-time temperatures, encouraging the accumulation of anthocyanins and aromatic richness.

For the red wines, the vintage is in the "exceptional" category. We have rarely seen such substance and balance in both polyphenolic and aromatic terms. Long and slow ripening has refined the tannins and developed complexity in the flavours and aromas, while maintaining plenty of freshness. Exceptional and superb.

Harvest period

from 29 September to 12 October 2016 Merlots Cabernet-Sauvignon From 13 to 20 October 2016 Cabernet-Franc 13 October 2016 Petit-Verdot 12 October 2016

Blend

Cabernet-Sauvignon 53 % 40 % Merlot Cabernet-Franc 4 % Petit-Verdot 3 %

Grape varieties

Technical data

53 hectares Total area (A.O.C.) Area in red (A.O.C.) 46 hectares

Geology Well-drained gravels and clay gravels

on shelly limestone and clay subsoil 45% Merlot - 45% Cabernet-Sauvignon 8% Cabernet-Franc - 2% Petit-Verdot

Density of plantation 10 000 plants / ha

31 years old Average age of the vineyard Pruning method Guyot double

Average yield 46 hl/ha

Harvest Hand picking - Sustainable farming - High Value Environmental

certification*

Vinification Thermoregulated stainless steel or oak vats

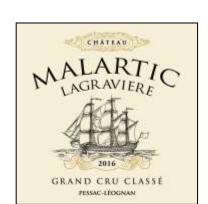
Fermentation About 30 days - 28 to 30° C

Traditional on fine lies in French oak barrels - New oak 80% Ageing

Ageing period in progress

Oenologist Consultants Michel Rolland

*(HVE, level 3 (the highest) since 2015. A unique reference of environmental quality, prioritizing biodiversity inside and all around plots.





Château Malartic-Lagravière Rouge 2016

Press Release

Roger Voss - Wine Enthusiast - April 2017

96 - **98** A powerfully dense, impressive wine from a top-performing estate with a solid, foursquare structure. The crisp acidity so much in evidence in this vintage shines through all this richness. Keep the wine for at least 12 years.

James Suckling - jamessuckling.com - March 2017

95 - 96 Noted in the Top 100 best wines by James Suckling. This is so linear and refined with compacted fruit and superb tannin texture. The length and beauty to this grab you immediately and make you pay attention. Wait and see.

Neal Martin - erobertParker.com - April 2017

94 - 96 It has a very composed and pure bouquet with blackberry, mint and just a touch of blueberry, the new oak neatly integrated and menthol developing with time. The palate is very well balanced with crisp acidity, fine structure and a keen line of acidity; this is a pixelated Pessac-Léognan that exudes style and panache. There is an effortless nature to this wine and it feels so persistent in the mouth that you cannot wait to take another sip. This is (another) impressive release from the Bonnie family and do not be surprised if it eventually surpasses the outstanding 2015.

Antonio Galloni - Vinousmedia - April 2017

92 - 95 The 2016 Malartic Lagravière is a stunningly beautiful wine. Rich, sumptuous and creamy, it captures all the intensity of the vintage while retaining considerable brightness, energy and lift. Propped up by lively acids, the flavors are remarkably vivid and delineated in this moving, exceptionally beautiful wine. Even with all of its density, the 2016 retains tons of freshness and energy. Ripe red stone fruits, graphite, smoke and cured meats add nuance throughout. Michel Rolland is the consultant. Tasted three times.

James Molesworth - Wine Spectator - April 2017

92 - **95** Ripe and pure, with a long, sleek feel to the cassis and warm cherry preserve flavors. Shows a snap of licorice at the end, as well as floral lift throughout.

Philippe Maurange - RVF - Avril 2017

17,5 - 18,5 Très jolie finesse de bouche, tanins hypers soignés, caractère de terroir plus prégnant car le boisé est beaucoup moins marqué. Une recherche subtile de fruit et de de finesse en fait une grande réussite. Il s'inscrit dans la nouvelle ère de ce cru classé.



Château Malartic-Lagravière Red 2016

Press Release

Jeff Leve - Wine Insider - April 2017

93 - **95** Licorice, dark cherry, espresso and smoke create the character. Full bodied, richly, concentrated and intense, the fruit is fat, yet, crunchy, spicy and juicy. It offers volume, and freshness with depth of flavor. Until now, I thought the 2015 was the best vintage from Malartic, but it looks like I am going to change my mind, as this year is probably better. Produced from a blend of 53% Cabernet Sauvignon, 40% Merlot, 4% Cabernet Franc and 3% Petit Verdot, the wine reached 13.5% alcohol. The harvest took place from September 29 to October 20

Jane Anson - Decanter - April 2017

94 This is great, with clear cinnamon and black pepper spicing and lovely upfront impact with coffee and tar edging, black fruits and a very appealing sense of balance. It softens through the mid-palate then lengthens out again on the finish, providing the full architectural experience. The tannins are well placed and careful but need time to soften; this is a wine built with ageing in mind. 53% Cabernet Sauvignon, 40% Merlot, 4% Cabernet Franc and 3% Petit Verdot, aged in 80% new oak. Michel Rolland consults. Drinking Window 2027 – 2045