



September 2013

## **La Réserve de Malartic Red 2011**

*2<sup>nd</sup> wine of Château Malartic-Lagravière*  
*Classified Growth of Graves in Red and in White*

### **Vintage**

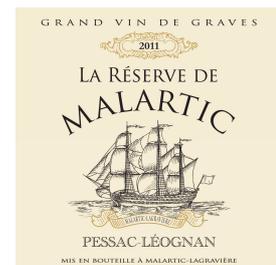
A winemaker's vintage in which dry conditions and early growth were the key factors. After a mild, wet winter, the spring was exceptionally dry until 15 July when welcome rain (50 mm) refreshed the vines. This year again the sustainable viticulture approach (full ploughing, no herbicides or insecticides) practised at the estate for more than ten years, enabled the vines to survive the water stress without any major damage. The bud-break at the end of March and steady growth of the vines resulted in a superb flowering in mid-May. To cope with the dry period at the end of the spring, leaves were removed on a parsimonious basis, and the early, substantial thinning was adapted to the root development of each vine in order to enable the grapes to continue to develop appropriately. The end of véraison, when the grapes turn colour, was around 10 August. Canopy management operations, carried out in mid-August, enabled the ripening of the red grapes to be regulated and refined. The harvests were fairly early, and took place over a short, compact period in good conditions, with healthy, perfectly ripe grapes. The white grapes were harvested in numerous successive pickings from 23 August to 12 September, and the reds from 13 to 27 September.

### **Harvest period**

Merlots	From 13 to 23 september 2011
Cabernet Sauvignon	From 21 to 27 septembre 2011
Cabernet Franc	From 20 to 26 september 2011

### **Blend**

Cabernet Sauvignon	37 %
Merlot	60 %
Cabernet Franc	3 %



### **Technical data**

Total area (A.O.C.)	53 hectares
Area in red (A.O.C.)	46 hectares
Géology	Well-drained gravels and clay gravels on shelly limestone and clay subsoil
Grape varieties	45% Merlot - 45% Cabernet Sauvignon 8% Cabernet Franc - 2% Petit Verdot
Density of plantation	10 000 plants / ha
Pruning method	Guyot double
Average yield	32 hl/ha
Vinification	Thermoregulated stainless steel or oak vats
Fermentation	4 weeks and half - 28 to 30° C
Ageing period	15 months
Oenologist Consultants	Michel Rolland & Athanase Fakorellis

### **Tasting**

Beautiful ruby red colour. The nose offers good aromatic intensity. The structure is complex and elegant with fine notes of red fruit, accompanied by woody, smoky, toasted notes. The attack is fairly lively, rich and fruity (red fruit, blackcurrants). Delightful volume in the mouth, with long, lingering flavours and supple, very pleasant tannins. Overall, a very agreeable, intense, voluptuous wine.





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***Press Release***

### **Véronique Raisin et Alain Chameyrat - Terre de Vins - Juillet - Août 2012**

**15.5** *Un boisé prégnant au prime abord, qui se fond en bouche sous une bonne chair, des tanins arrondis et polis. Bonne droiture d'ensemble, densité. Style élégant et potentiel de garde certain.*