



La Réserve de Malartic Red 2012

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

Vintage

A real winegrower's vintage, with particularly changeable, turbulent weather conditions, requiring extreme precision in the care of the vineyard!

Winter 2012 was dry with a very cold spell accompanied by some snow in February. The spring was rather cool; rainfall was average but frequent (except April with 169 mm). The summer was mainly hot and dry, with two periods of exceptionally high temperatures. September and October were characterized by damp weather.

This was a rather late vintage. Both the flowering in mid-May and the start of ripening in mid-August were slow and somewhat uneven (with some flower abortion and irregular grape size). The sustainable management approach that has been in place in the vineyard for ten years enabled us to compensate for the delayed ripening with ploughing, some light leaf removal at the end of July, and three green harvests to adjust the unevenness between bunches. The white grapes underwent numerous selections on the vine. This constant work enabled us to reach the harvest with the grapes in perfect health, despite the fact that the threat of disease was particularly high this year.

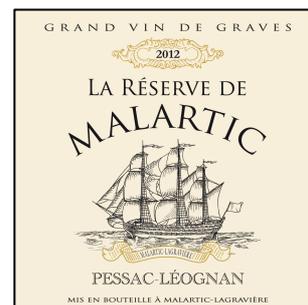
The batches of Merlot present a terrific purity of fruit. Generous and ripe, they have plenty of charm and good structure. The Cabernets are very distinguished, with excellent quality, silky, full-bodied tannins. Very gentle vinification and maturing has enabled us to obtain a finely crafted vintage, with an elegant structure and crisp fruit.

Harvest period

| | |
|--------------------|----------------------------|
| Merlot | From 4 to 12 october 2012 |
| Cabernet-Sauvignon | From 13 to 18 october 2012 |
| Cabernet-Franc | From 13 to 15 october 2012 |
| Petit-Verdot | 10 october 2012 |

Blend

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|--------------------|------|
| Cabernet-Sauvignon | 52 % |
| Merlot | 38 % |
| Cabernet-Franc | 5 % |
| Petit-Verdot | 5 % |



Technical data

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|------------------------|--|
| Total area (A.O.C.) | 53 hectares |
| Area in red (A.O.C.) | 46 hectares |
| Geology | 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 | 38 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 |

Tasting

Colour Beautiful deep red with glints of violet.

Nose fine intensity, pleasantly complex, with red fruit, floral, smoky, toasted, and mineral notes.

Palate mellow, smooth attack, well-rounded with good volume. The same aromatic profile develops as the nose, with fruity, toasted, smoky, slightly minerally notes. Plump tannins. La Réserve de Malartic 2012 presents good length and pleasant complexity.

A charming, enjoyable wine that offers a good representation of the appellation and the terroir.

