



## La Réserve de Malartic Red 2015

### 2<sup>nd</sup> wine of Château Malartic-Lagravière

### Classified Growth of Graves in Red and in White

#### Vintage

**Uniformity and perfect weather conditions for a huge vintage.**

The cold, wet winter was followed by a historically warm, dry spring until the end of July. Some welcome rain contributed to a perfect development of the ripening phase in August.

There was a magnificent period of Indian summer weather. A few spells of rain in early September and mid-October did not harm the grapes' excellent state of health and the steady progression in their degrees of ripeness. The red grapes' harvest started on September, 21st but most of them were picked between September, 29th and October, 7th. The Cabernet followed from October, 12th in radiant sunshine.

Uniformity and perfect health are the vintage's key characteristics. This result is a truly sublime expression of Malartic's mosaic of terroirs. Each plot has been able to reveal its full personality. The rich aromatic palette has been enhanced by a soft and tailor-made ageing that reinforced the expression of a very nice complexity.

**2015, an impressive Malartic !**

#### Harvest period

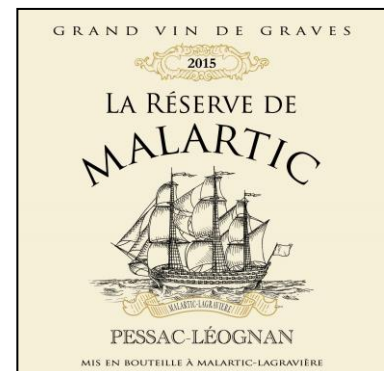
Merlots	From 21 september to 7 october 2015
Cabernet-Sauvignon	From 12 to 15 october 2015
Cabernet-Franc	8 october 2015

#### Blend

Merlot	65 %
Cabernet-Sauvignon	30 %
Cabernet-Franc	5 %

#### Technical data

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
Harvesting	Sustainable agriculture and High Value Environmental certification*
Average yield	43 hl/ha
Vinification	Thermoregulated stainless steel or oak vats
Fermentation	4 weeks and half - 28 to 30° C
Ageing	Traditional in French oak barrels
Ageing period	15 months
Oenologist Consultants	Michel Rolland



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



## **La Réserve de Malartic Rouge 2015**

### **Presse Release**

**James Suckling - [jamesuckling.com](http://jamesuckling.com) - February 2018**

**92** Striking violets and blueberries here. Some leafy notes, too. The palate adds some light, creamy oak, tastes of summer-berry pudding and supple tannins to close. Drink or hold.