



La Réserve de Malartic Red 2016

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

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

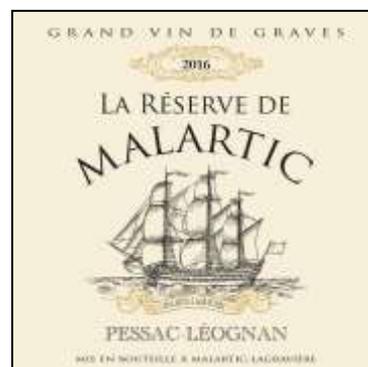
Merlots	from 29 September to 12 October 2016
Cabernet-Sauvignon	From 13 to 20 October 2016
Cabernet-Franc	13 October 2016
Petit-Verdot	12 October 2016

Blend

Merlot	60 %
Cabernet-Sauvignon	30 %
Cabernet-Franc	5 %
Petit Verdot	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	46 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.)*