



## La Réserve de Malartic Red 2017

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

### Vintage

**An early and challenging 2017 vintage, in which the Malartic teams rose to the occasion!**

Climatic conditions were marked by **historic frosts** in late April, that impacted especially the second wines. Fortunately, this was followed by some excellent spring weather, resulting in a fast, uniform and **beautiful flowering mid-May**. The late spring with a heatwave period was followed by an uneven summer but this promoted excellent ripening.

We approached the harvest early September with optimism. The whites, with great concentrations and nice freshness, showed **superb aromas**.

The reds quickly followed two weeks later (14 September to 3 October): This harvests required a **responsive approach**: relatively early and intense, but calm. The changeable weather forced a day-to-day monitoring but without ever overwhelming us.

Despite low volumes, the grapes had ripened very well, thanks to the careful selection work carried out after the frost by our team.

For the whites, the aromatic profiles are superb; the wines show a crisp line of acidity, good tightness and a pleasant sappiness, with plenty of fruit and a good quality framework.

The Malartic reds also present beautiful aromatic concentrations, with delicious fruitiness accompanied by a pleasant freshness, a sure sign of balance. The tannins are ripe, with a velvety, rounded texture. **Overall, the impression is of superb complexity and depth.**

### Harvest period

Merlots	from September, 14 <sup>h</sup> to 20 <sup>th</sup> 2017
Cabernet-Sauvignon	From September 26 <sup>th</sup> to October 3 <sup>rd</sup> 2017
Cabernet-Franc	September 26 <sup>th</sup> 2017

### Blend

Cabernet-Sauvignon	50 %
Merlot	45 %
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	22 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	In progress. About 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.)*

