



September 2013

## La Réserve de Malartic White 2008

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

### Vintage

A surprising vintage! There was considerable concern after the cool, wet summer but a wonderful September completely reversed the situation. Due to the excellent conditions in the Malartic vineyard, the grapes were able to reach the desired levels of ripeness. The result was incredible densities, also due to the very low yields, which were another feature of the 2008 vintage.

The relatively cool August created ideal conditions for the white grapes, producing exceptional intensity, purity and density of flavours while at the same time maintaining the level of acidity required for balance and ageing that characterizes our white wines!

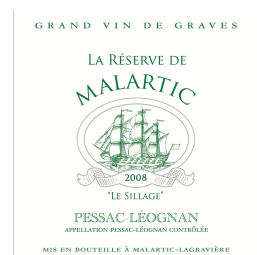
### Harvest period

Sauvignons  
Sémillons

From 18 september to 3 october 2008  
From 23 september to 3 october 2008

### Blend

Sauvignon 80%  
Sémillon 20%



### Technical data

Total area (A.O.C.)	53 hectares
Area in red (A.O.C.)	7 hectares
Géology	Well-drained gravels and clay gravels
Grape varieties	Sauvignon 80% - Sémillon 20%
Density of plantation	10 000 plants / ha
Pruning method	Guyot double
Average yield	20 hl/ha
Vinification	Slow pressing and fermentation in barrels
Fermentation temperature	20-22°
Ageing	On lees in traditional oak barrels: 30% new oak
Ageing period	11 months
Oenologist Consultants	Michel Rolland & Athanase Fakorellis

### Tasting

Very bright, pale yellow. The nose is fresh and lively with aromas of white fruit, citrus and tangerine. The attack is good, developing body and vivacity with fruity, slightly roasted notes, and a hint of citrus that brings out the other flavours. Overall this is a well-balanced wine with good length and lots of elegance.





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***Press Release***

**Revue du Vin de France - Le guide des meilleurs vins de France 2012**  
**Note 14**