



## La Réserve de Malartic White 2011

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

### Vintage

A winemaker's vintage in which dry conditions and early growth were the key factors.

After a mild, wet winter, the spring was exceptionally dry until 15 July when welcome rain (50 mm) refreshed the vines. This year again the sustainable viticulture approach (full ploughing, no herbicides or insecticides) practised at the estate for more than ten years, enabled the vines to survive the water stress without any major damage.

The bud-break at the end of March and steady growth of the vines resulted in a superb flowering in mid-May. To cope with the dry period at the end of the spring, leaves were removed on a parsimonious basis, and the early, substantial thinning was adapted to the root development of each vine in order to enable the grapes to continue to develop appropriately. The end of veraison, when the grapes turn colour, was around 10 August.

Canopy management operations, carried out in mid-August, enabled the ripening of the red grapes to be regulated and refined.

The harvests were fairly early, and took place over a short, compact period in good conditions, with healthy, perfectly ripe grapes. The white grapes were harvested in numerous successive pickings from 23 August to 12 September, and the reds from 13 to 27 September.

### Harvest period

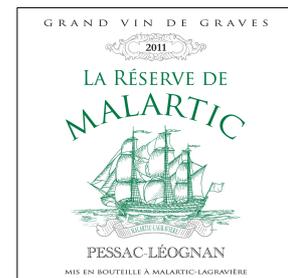
**Sauvignon** From 23 august to 7 september 2011  
**Sémillon** 12 september 2011

### Blend

**Sauvignon** 80%  
**Sémillon** 20%

### Technical data

**Total area (A.O.C.)** 53 hectares  
**Area in white (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** 24 hl/ha  
**Vinification** Slow pressing and fermentation in barrels  
**Fermentation temperature** 20-22°  
**Ageing** On lees in traditional oak barrels  
**Ageing period** 10 months  
**Oenologist Consultants** Michel Rolland & Athanase Fakorellis



### Tasting

Pale yellow colour with lovely hints of green. The nose is complex, refined, elegant and fruity with mineral and toasted notes (apricot, white peach and pear). On the palate, the attack is rich, with a balanced mellow style that combines substance and liveliness. There is plenty of volume and body, accompanied by aromas of white fruit and a very well-integrated woodiness. Excellent aromatic length gives the wine a good presence, liveliness and a pleasing vigour.





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***Press Release***

### **Guide Hachette - Septembre 2013**

*Vif et fruité, sur la pêche, les fleurs blanches et les agrumes.*