La Réserve de Malartic White 2012
2nd wine of Château Malartic-Lagravière
Classified Growth of Graves in Red and in White

Vintage

A real winegrower's vintage, with particularly changeable, turbulent weather conditions, requiring extreme precision in the care of the vineyard!

Winter 2012 was dry with a very cold spell accompanied by some snow in February. The spring was rather cool; rainfall was average but frequent (except April with 169 mm). The summer was mainly hot and dry, with two periods of exceptionally high temperatures. September and October were characterized by damp weather.

This was a rather late vintage. Both the flowering in mid-May and the start of ripening in mid-August were slow and somewhat uneven (with some flower abortion and irregular grape size). The sustainable management approach that has been in place in the vineyard for ten years enabled us to compensate for the delayed ripening with ploughing, some light leaf removal at the end of July, and three green harvests to adjust the unevenness between bunches. The white grapes underwent numerous selections on the vine. This constant work enabled us to reach the harvest with the grapes in perfect health, despite the fact that the threat of disease was particularly high this year.

Both the Sauvignon and the Sémillon were of excellent quality. They are aromatic, with a beautiful smoothness and intensity.

Harvest period

Sauvignon	From 6 to 24 september 2012
Sémillon	From 24 september to 3 october 2012

Blend

Sauvignon	85 %
Sémillon	15 %

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	36 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