



January 2015

La Réserve de Malartic White 2013

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

Vintage

A late, demanding vintage, in which the adaptation of growing practices enabled us to reach the harvests with fine, healthy grapes.

Despite a cool, overcast, historically wet spring, flowering went well and was uniform, if somewhat late.

Fortunately, we had one of the best summers of recent years. July and August were splendid, with high temperatures and not much rain. These two months allowed the vines to catch up a little, but the start of ripening, although fast and fairly uniform, was still fifteen days later than a classic vintage. The end of August and early September saw two rounds of leaf removal and some green harvesting (for the red).

The white grape harvest started on 26 September, and was followed, most unusually, by the first Merlot just two days later! The Sauvignons have produced excellent results. A larger team of pickers this year (nearly 100 in total) increased our flexibility. The result is exceptionally pure, flavourful wines.

The white wines are very fragrant. There is definite acidity, but this is balanced by excellent volume on the palate. A fleshy wine.

Harvest period

Sauvignon From 26 september to 4 october 2013
Sémillon 30 september 2013

Blend

Sauvignon 85 %
Sémillon 15 %

Technical data

Total area (A.O.C.) 53 hectares
Area in white (A.O.C.) 7 hectares

Geology 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 25 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

