



March 2018

La Réserve de Malartic White 2015

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

Vintage

Uniformity and perfect weather conditions for a huge vintage.

The cold, wet winter was followed by a historically warm, dry spring until the end of July. Some welcome rain contributed to a perfect development of the ripening phase in August. Thus, the white harvest started early September with superb maturities and healthy grapes.

There was a magnificent period of Indian summer weather. A few spells of rain in early September and mid-October did not harm the grapes' excellent state of health and the steady progression in their degrees of ripeness.

Uniformity and perfect health are the vintage's key characteristics. This result is a truly sublime expression of Malartic's mosaic of terroirs. Each plot has been able to reveal its full personality. The rich aromatic palette has been enhanced by a soft and tailor-made ageing that reinforced the expression of a very nice complexity.

2015, an impressive Malartic !

Harvest period

Sauvignon
Sémillon

From 8 to 15 september 2015
15 september 2015

Blend

Sauvignon 80 %
Sémillon 20 %

Technical data

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

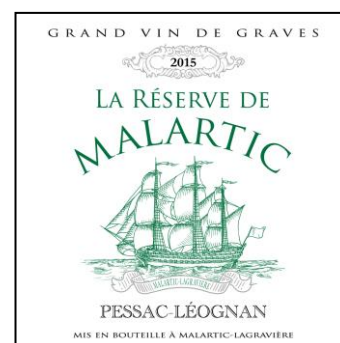
Geology Well-drained gravels and clay gravels
Grape varieties Sauvignon 80% - Sémillon 20%

Density of plantation 10 000 plants / ha
Pruning method Guyot double
Average yield 38 hl/ha
Harvesting Sustainable agriculture and High Value Environmental certification*

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



*(HVE, level 3 (the highest) since 2015. A unique reference of environmental quality, prioritizing biodiversity inside and all around plots.)



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Press Release

James Suckling - jamesuckling.com – February 2018

92 Peaches, pears and green-mango aromas and flavors. Acidity is a highlight; this is quite elegant and fresh. Supple texture and great length. Drink or hold.

Guide des Vins Bettane + Dessauve 2018 – Août 2017

****** 15.5/20**