



April 2018

La Réserve de Malartic White 2017

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

Vintage

An early and challenging 2017 vintage, in which the Malartic teams rose to the occasion!

Climatic conditions were marked by **historic frosts** in late April, that impacted especially the second wines. Fortunately, this was followed by some excellent spring weather, resulting in a fast, uniform and **beautiful flowering mid-May**. The late spring with a heatwave period was followed by an uneven summer but this promoted excellent ripening.

We approached the harvest early September with optimism. The whites, with great concentrations and nice freshness, showed **superb aromas**.

The reds quickly followed two weeks later (14 September to 3 October): This harvests required a **responsive approach**: relatively early and intense, but calm. The changeable weather forced a day-to-day monitoring but without ever overwhelming us.

Despite low volumes, the grapes had ripened very well, thanks to the careful selection work carried out after the frost by our team.

For the whites, the aromatic profiles are superb; the wines show a crisp line of acidity, good tightness and a pleasant sappiness, with plenty of fruit and a good quality framework.

The Malartic reds also present beautiful aromatic concentrations, with delicious fruitiness accompanied by a pleasant freshness, a sure sign of balance. The tannins are ripe, with a velvety, rounded texture. **Overall, the impression is of superb complexity and depth.**

Harvest period

Sauvignon from September, 5th to 11th 2017
Sémillon September, 12th 2017

Blend

Sauvignon 80 %
Sémillon 20 %

Technical data

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

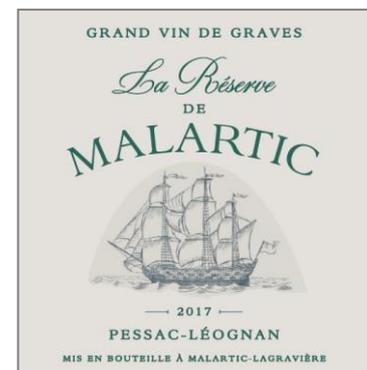
Geology Well-drained gravels and clay gravels
Grape varieties Sauvignon 80% - Sémillon 20%

Density of plantation 10 000 plants / ha
Pruning method Guyot double
Average yield 20 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 In Progress. About 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.)