



May 2019

La Réserve de Malartic White 2018

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

Vintage

A year in two parts, resulting in a great vintage. Awesome!

The year was characterized by two contrasting periods of weather. Spring was particularly wet and warm, with record rainfall that caused major concern for the vines' health but, very satisfactorily contained. After a very **nice flowering** at the end of May - beginning of June, conditions changed dramatically in early July. The summer is sunny and warm with a few storms in August that brought some freshness. The **late season is spectacular**. Until the end of the Harvest mid-October, **perfect ripeness conditions** for the Merlot and Cabernet enabled them to develop refined tannins while preserving their flavours and aromas.

The wines had all the characteristics of a **great vintage**. 2018 was a very hot year, but this had relatively little effect on the aromatic profile of the white wines. They have superb balance, tremendous freshness, and a **distinguished, elegant character**. The reds are **beautifully crafted**. The Merlot offers a sublime mid-palate, with a silkiness and density that are rarely achieved. The Cabernet is **spectacular**, with exceptional aromatic profiles and levels of quality. The Petit-Verdets, co-fermented with the merlots, are particularly silky.

This superb 2018 vintage comes after more than 20 years of environmentally-friendly practices at Malartic, continually striving for the best possible quality. The vineyard's maturity is now giving its full expression, enabling us to obtain remarkable precision on the palate and incredibly well-defined tannins.

Harvest period

Sauvignon From September 10th to 19th, 2018
Sémillon From September 20th to 24th, 2018

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%

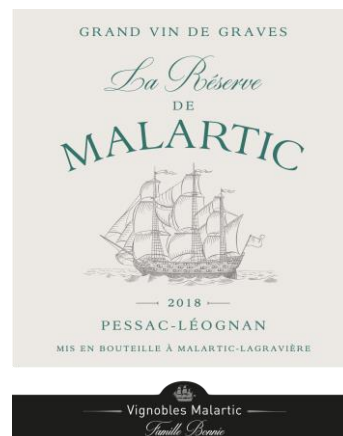
Density of plantation 10 000 plants / ha
Pruning method Guyot double
Average yield 36 hl/ha
Harvesting Sustainable agriculture and High Value Environmental certification*

Vinification Slow pressing and fermentation in barrels
Fermentation temperature 20-22°

Ageing On lees in traditional oak barrels
Ageing period in progress

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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La Réserve de Malartic Blanc 2018

Press Release

Jamessuckling.com – James Suckling – Bordeaux 2018: an exceptional vintage – 2019 92-93 A dense and fresh white with sliced apples and lemons with hints of stone. Full-bodied and crisp with a solid core of fruit.

Jonathan Choukroun Chicheportiche – Bordeaux en Primeurs 2018 – 2019

92 Le nez est fruité et offre une très belle fraîcheur ainsi qu'une minéralité racée. On y retrouve des notes de citron mûr/frais et de pèpin de mandarine mûre associées à de petites notes de pêche fraîche croquante, de minéralité racée (graves/terroir) ainsi qu'à des pointes de toasté et de noisette. La bouche est fruitée, équilibrée et offre une jolie trame acidulée, de la tension, un petit côté aérien, de la suavité, du gras ainsi que de la tension. En bouche ce vin exprime des notes de citron mûr/juteux, de mandarine mûre/juteuse et plus légèrement d'ananas juteux associées à une touche de pêche de vigne, de quénette, de fleurs, de graves ainsi qu'à une très discrète pointe de pomme (en fond). Bonne longueur et bonne persistance aromatique. Présence de fines pointes de toasté/noisette et d'une imperceptible pointe de pain grillé sur la fin de bouche/persistance.

Robertparker.com – Lisa Perrotti-Brown – Bordeaux 2018 en Primeurs – 2019

91-93+ The 2018 La Réserve de Malartic Blanc offers seductive notes of preserved pineapples, passion fruit and guava with hints of beeswax and orange blossoms. Medium to full-bodied, the palate comes through with all that tropical richness and wonderful freshness, with a pleasantly oily texture and spicy lift on the finish.

Vinous.com – Antonio Galloni – 2019

The 2018 La Réserve de Malartic-Lagravière Blanc shows the natural richness of the year in its creamy, textured personality. Orchard fruit, dried flowers and lemon confit all meld together in this pretty, expressive white.