



June 2020

La Réserve de Malartic White 2019

*2nd wine of Château Malartic-Lagravière
Pessac-Léognan Appellation*

Vintage

**A vintage with all the characteristics of the great years
The vintage's freshness and balance are combined with dazzling fruit and a velvety texture.**

This vintage was characterized by rather extreme weather conditions. The spring was particularly wet, but a window of clement weather at the end of May-early June enabled **good flowering**. July brought **two heatwaves**, in both cases followed by some **beneficial rain**. The summer was sunny with a classic Bordeaux August. **A superb late season** enabled the Cabernets' tannins to continue to ripen and reach optimal maturity.

The **white wines present exceptional quality**. The cool August produced superbly balanced grapes, highlighting their aromatic profiles. **The grandiose reds** have two phases of maturity: **the Merlots**, with the dry and warm June and July, are **fleshy, round and aromatic**. After the rains at the end of September, the **Cabernets** finish refining their tannins, preserving the freshness and thus offering **extraordinary complexity, sap and silkiness**.

There was a **significant turning point** in the work at Malartic this year. From the harvest dates to the ageing of the wines, everything was done to preserve, more than ever, the distinctive character of each micro terroir, the brilliance of the grapes and their different flavours. In the winery, this range was expressed with **delicacy and precision** through an extremely rigorous selection at the presses and early blending.

The freshness and the balance of this vintage combine with the brilliance of the fruit and velvety texture, with a ample yet complex tannic structure, reflecting the **true signature of Malartic's terroir**.

Harvest period

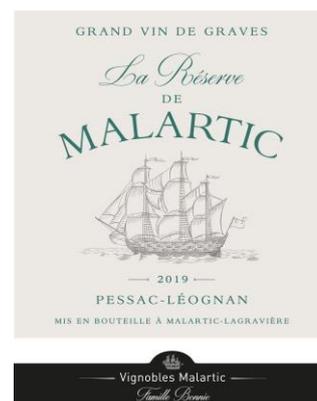
Sauvignon September 4th to 13th, 2019
Sémillon September 16th, 2019

Blend

Sauvignon 80,9 %
Sémillon 19,1 %

Technical data

Total area (A.O.C.) 73 hectares
Area in white (A.O.C.) 9 hectares
Geology Quaternary Günzian well-drained gravels and clay gravels
Grape varieties Sauvignon 83% - Sémillon 17%
Density of plantation 10 000 plants / ha
Pruning method Guyot double
Average yield 47 hl/ha
Harvesting Manual harvest by successive passes
Sustainable farming, High Environmental Value certification*, ISO 14001 (EMS)
Vinification Inerted slow pressing, fermentation in oak barrels
Ageing On lees, bâtonnage in French oak barrels
Ageing period 10 to 12 months
Oenologist Consultants Eric Boissenot



**(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

JamesSuckling.com – James Suckling – Mai 2020

93-94 This has really nice tension with dried lemons with hints of apples and white peaches. It's long and flavorful. A beauty. 81% sauvignon blanc and 19% semillon.