



September 2013

## **Château Malartic-Lagravière Red 2002**

**Classified Growth of Graves in Red and in White  
Appellation Pessac-Léognan (A.O.C.)**

### **Vintage**

The winter was marked by a severe cold period (-15°C at the end of December). Rainfall was low for the whole year (609.5 mm, or 300 mm below the 30-year average). There was a relative lack of sunshine in July and August, followed by five consecutive weeks of sun in September and October. Rain in late May and early June led to a long, uneven flowering period, with some fruit set failure and uneven grape size, especially in the Merlot. The small amount of Botrytis detected at the end of August was quickly stopped by the fine weather in September which enabled all the grape varieties to reach full ripeness. At harvest, the grapes were very high in sugar, but with a higher acidity than in previous years. This was mainly a result of the concentration that took place during September and the moderate weather in July and August. The late summer weather was very beneficial for the Cabernet Sauvignon, producing ripe grapes with complex flavours that were rich in colour and tannins. The Merlot, despite very low yields, did not have the same richness and balance.

### **Harvest period**

**Merlots** From 25 to 30 september 2002  
**Cabernets** From 5 to 16 october 2002

### **Blend**

**Merlot** 50%  
**Cabernet Sauvignon** 45%  
**Cabernet Franc** 5%

### **Technical Data**

**Total area (A.O.C.)** 53 hectares  
**Area in red (A.O.C.)** 46 hectares  
**Géology** Well-drained gravels and clay gravels on shelly limestone and clay subsoil  
**Grape varieties** 45% Merlot - 45% Cabernet Sauvignon  
8% Cabernet Franc - 2% Petit Verdot  
**Density of plantation** 10 000 plants / ha  
**Pruning method** Guyot double  
**Average yield** 20 hl/ha  
**Vinification** Thermoregulated stainless steel or oak vats  
**Fermentation** 3 to 5 semaines - 28 to 30° C  
**Ageing** Traditional oak barrels: 60% new oak  
**Ageing period** 17 months  
**Oenologist Consultants** Michel Rolland & Athanase Fakorellis



### **Tasting**

Deep red with hints of brown. The intense, refined, elegant nose develops complex smoky, toasted aromas, with some fruity and mineral notes. On the palate, the attack is broad and rich, with good volume, soft, silky tanins, and a long, intense fruity mid-palate. Delightful notes of undergrowth, spices, truffle, tobacco and liquorice emerge. Good overall harmony, with an elegant body and tannin structure; mineral, smoky finish.





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### **Press Release**

#### **Jancis Robinson - Fine Wine Writing & Wine Reviews - April 2012**

##### **Bordeaux 2002 at 10 years old**

**16 Drink 2012 – 2022.** *Mid crimson. Very direct but charmless. Solid and fills in all the gaps on the palate. Racy but the acidity is just a tad too dominant.*

#### **Michael Pronay - Ten years after - December 2012**

**16,8** Malartic rouge 2002 : 10ème place parmi 81 vins dégustés.

#### **Stephen Browett - The Great Bordeaux Tasting - October 12th 2009**

*Pessac-Léognan saw a surprise result with a comfortable win for Malartic-Lagravière. There was a tie for second place between Domaine de Chevalier and de Fieuzal.*

*These wines can be purchased at reasonable prices and I would strongly recommend, for quality and for value for money, the following wines : Langoa Barton, Léoville Barton, Pichon Baron, Cos d'Estournel, Rauzan Segla, Canon, Réserve de la Comtesse, Malartic-Lagravière, Domaine de Chevalier and de Fieuzal.*

#### **Stephen Spurrier - Decanter.com - October 2009**

**\*\*\*\* (16.5):** *Deep fresh colour, good bright almost crunchy fruit, still light, but good elegance.*

#### **Guide Robert Parker 2008**

*Un nez évolué de tabac doux et fumé, de prune, de cassis et de charbon de bois émerge du Malartic-Lagravière 2002 moyennement corsé et attrayant. Séduisant, mûr et délicieux, il est déjà évolué mais, fort de ses arômes d'une complexité aérienne, de sa texture souple et de ses saveurs voluptueuses, il ne manque pas d'atouts. Cette révélation du millésime est tout à fait remarquable, mais je doute qu'elle fasse de vieux os après ses 10 à 15 premières années.*

#### **Le Guide d'Achat des Crus de la Revue du Vin de France - 2007.**

**16,5 :** *Suave et élégant avec de la longueur.*

#### **Guide Hachette 2006**

*Trophée de La Grappe d'Or 2006 : plus haute distinction du Guide Hachette : le coup de cœur des coups de cœur des vins exceptionnels (3 étoiles)!*