



May 2014

Château Malartic-Lagravière Red 2011

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

Vintage

A winemaker's vintage in which dry conditions and early growth were the key factors.

After a mild, wet winter, the spring was exceptionally dry until 15 July when welcome rain (50 mm) refreshed the vines. This year again the sustainable viticulture approach (full ploughing, no herbicides or insecticides) practised at the estate for more than ten years, enabled the vines to survive the water stress without any major damage.

The bud-break at the end of March and steady growth of the vines resulted in a superb flowering in mid May. To cope with the dry period at the end of the spring, leaves were removed on a parsimonious basis, and the early, substantial thinning was adapted to the root development of each vine in order to enable the grapes to continue to develop appropriately. The end of véraison, when the grapes turn colour, was around 10 August.

Canopy management operations, carried out in mid August, enabled the ripening of the red grapes to be regulated and refined.

The harvests were fairly early, and took place over a short, compact period in good conditions, with healthy, perfectly ripe grapes. The white grapes were harvested in numerous successive pickings from 23 August to 12 September, and the reds from 13 to 27 September.

Harvest period

| | |
|--------------------|------------------------------|
| Merlots | From 13 to 23 september 2011 |
| Cabernet Sauvignon | From 21 to 27 septembre 2011 |
| Cabernet Franc | From 20 to 26 september 2011 |
| Petit Verdot | 21 september 2011 |

Blend

| | |
|--------------------|------|
| Cabernet Sauvignon | 55 % |
| Merlot | 37 % |
| Cabernet Franc | 5 % |
| Petit Verdot | 3 % |



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 | 32 hl/ha |
| Vinification | Thermoregulated stainless steel or oak vats |
| Fermentation | 4 weeks and half - 28 to 30° C |
| Ageing | Traditional oak barrels: 65% new oak |
| Ageing period | 20 months |
| Oenologist Consultants | Michel Rolland & Athanase Fakorellis |

Tasting

Fresh, open bouquet with aromas of red fruit (raspberries and blackberries) and menthol notes. Dense and supple on the palate, developing the same aromas as the nose with great purity and precision. A balanced, beautifully structured wine with a rich, tightly woven texture. The overall impression is of tremendous freshness and elegance, an excellent wine for laying down.





May 2014

Château Malartic-Lagravière Red 2011

Press Release

Robert Parker - erobertparker.com - April 2014

91 Vivid, expressive, juicy and concentrated, the 2011 Malartic Lagraviere comes from good-sized estate of 131 acres, of which 17 are dedicated to their excellent white wine. Made from a blend of 55% Cabernet Sauvignon, 37% Merlot, 5% Cabernet Franc and 3% Petit Verdot, it exhibits a dense ruby/purple color along with a supple, medium to full-bodied texture with no hard edges, an opulence and exuberance that provide lots of seductiveness, and tell-tale notes of burning embers, charcoal, kirsch liqueur and black currant fruit. Drink **this impressive 2011** over the next two decades. Only 55% of the production made it into the grand vin.

James Molesworth - Wine Spectator - March 2014

91 Lively, with solid cut to the damson plum, black cherry and red currant fruit. Offers graphite and sweet spice notes, leading to a long, racy finish Best from 2015 through 2024.

Michel Bettane & Thierry Desseauve - Terre de Vins - Septembre 2013

17.5 Arômes floraux d'une netteté et d'une franchise exemplaires, texture riche et serrée, terroir magnifiquement mis en valeur, grand vin de garde.

Guide de la Revue du Vin de France 2014 - (Philippe Maurange)

16,5 Si les tanins sont fermes et un peu pointus en fin de bouche, apportant aujourd'hui une légère touche d'amertume, le fond est présent avec une charpente solide (importante proportion de Cabernet-Sauvignon). L'ensemble doit se fondre et retrouver son équilibre après sa mise en bouteille.

Steven Spurrier - Decanter - Juin 2012

17**** Concentrated cassis with a leafy lift tannins a bit green but aromatic fruit to rise. 2016-2030.

Jacques Perrin - Vinifera - Juin 2012

90**** Cité dans les Grands Vins.

Ian d'Agata - Stephen's Tanzer - International Wine Cellar - Mai 2012

87 - 90 Bright, dark ruby-red. Aromatic herbs, citrus hints and minerals on the perfumed nose. Then light and lively in the mouth, with moderate concentration to the tobacco, cedar and mineral flavors. The finish is bright and moderately long, with smooth tannins. Not especially concentrated but balanced and clean.

James Molesworth - Wine Spectator - April 2012

89 - 92 Good tarry style, with plum skin and briar notes lending a grippy edge while the core of blackberry and crushed black cherry lies in reserve.

James Suckling - JamesSuckling.com - April 2012

88 - 89

Roger Voss - Wine Enthusiast - April 2012

91 - 93 Showing the acidity and fresh fruit of the vintage, this wine has both structure and density. It's well-made, showing just the right amount of fruit and a judicious use of wood.

Tim Atkin - timatkin.com - April 2012

92



May 2014

Château Malartic-Lagravière Red 2011

Press Release

Neal Martin - erobertparker.com - April 2012

89 - 91 *The 2011 Malartic Lagravière has a ripe blackberry and mulberry scented bouquet with good fruit extraction and purity, perhaps a little more refined than the de Fieuzal tasted alongside. The palate is medium-bodied with grippy, almost mouth puckering tannins.*

Jeff Leve - April 25th, 2012

90 *The wine delivers coffee, licorice, smoke and blackberry. Medium bodied in weight with some dryness in the tannins, the wine ends with blackberry and cherry. 88-91 Pts.*