



September 2013

Château Malartic-Lagravière White 2000

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

Vintage

The wet spring resulted in a high risk of mildew in the early growing season but flowering took place in good conditions following the return of dry weather from 14 May. The lack of rain in August and September caused growth to stop early, favouring a quick and uniform start to the ripening stage. The fine late summer weather allowed berries to ripen in excellent conditions, producing very well-balanced grapes. Despite a slightly higher than normal yield, the grapes were particularly rich in sugar, anthocyanins and tannins. Grape quality was uniform over the entire property due to a very good general state of health, even though each type of soil produces different characteristics: the dry gravel results in phenolic qualities that promote a good balance between sugar and acidity, while the clayey gravel produces grapes high in sugar.

Harvest period

Sauvignons From 30 august to 4 september 2000
Sémillons 19 september 2000

Blend

Sauvignon 80%
Sémillon 20%



Technical Data

Total area (A.O.C.) 53 hectares
Area in white (A.O.C.) 7 hectares
Géology 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 30 hl/ha
Vinification Slow pressing and fermentation in barrels
Fermentation temperature 20-22°
Ageing On lees in traditional oak barrels: 50% new oak
Ageing period 10 months

Oenologist Consultants Michel Rolland & Athanase Fakorellis

Tasting

Pleasant nose with dominant notes of ripe yellow fruit and honey.
On the palate, the attack is mellow, developing complex flavours, with aromas of white-fleshed fruit, notes of honey, marzipan, bitter almonds, and a pleasant touch of minerality. Silky texture and a general impression of harmony.





September 2013

Château Malartic-Lagravière White 2000

Press Release

La Revue du Vin de France – Hors-Série Juillet 2003

Cité parmi les sommets absolus du millésime :

Le blanc, issu d'une magnifique croupe de graves plantée de vieux sauvignons, mérite également une attention soutenue. Ce 2000 est riche, ample, très gras. Il pourra vieillir avec harmonie mais on peut tout aussi l'apprécier maintenant sur des poissons de rivière ou des nages de fruits de mer.

Guide DüSSERT Gerber 2005

Le vin est savoureux, subtil et souple, de bouche persistante avec ces nuances de fruits frais caractéristiques, d'aubépine.