



September 2013

Château Malartic-Lagravière White 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 Semillon, although interesting, did not present the same overall richness.

Harvest period

Sauvignons
Sémillons

From 5 to 18 september 2002
From 19 to 24 september 2002

Blend

Sauvignon 90%
Sémillon 10%



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 20hl/ha
Vinification Slow pressing and fermentation in barrels
Fermentation temperature 20-22°
Ageing On lees in traditional oak barrels: 40 to 60% new oak
Ageing period 10 à 15 months
Oenologist Consultants Michel Rolland & Athanase Fakorellis

Tasting

Beautiful bright pale golden yellow colour. Pure, quite flowery, elegant nose with notes of spice and toasted nuts.

The palate is silky and very refined, with good volume. A splendid vivacity brings balance, while the delicate aromas of dried fruit and dried flowers mixed with mineral and flinty notes, give an impression of great refinement. With its delightful lively finish, this is a fine example of our white wines improving with age, which is now at its peak.





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Press Release

Guide DüSSERT Gerber - 2008

Beau 2002 où ampleur et subtilité d'arômes (petits fruits frais, chèvrefeuille...), prédominant, d'une bouche très élégante, à la fois vive et suave.

Guide de la Revue du Vin de France 2007

Note 16 : *Les blancs des deux derniers millésimes en bouteille, 2002 et 2003, issus de raisins encore plus mûrs, vont dans le bon sens et réconcilieront peut-être avec les grands graves, les amateurs qui s'en étaient détournés.*

Jean-Marc Quarin - Juillet 2006

Note 15.5 : *La couleur est jaune-vert. Le nez est net, d'intensité moyenne, fruité et frais. Un peu vif à l'attaque, ce vin caresse et avance fruité en bouche sur une bonne corpulence. La saveur est moyenne avec une note perlante ressentie plus ou moins fortement sur certaines bouteilles. Longueur normale.*