



September 2013

## **Château Malartic-Lagravière White 2003**

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

### **Vintage**

The autumn and winter brought low rainfall and a cold spell. The earliness of this vintage was signalled by a bud-break around 25 March with flowering in late May, when scorching temperatures arrived and continued until late August.

Despite almost permanent water stress during the summer period, the deep roots, structure of the subsoil and careful leaf thinning enabled us to benefit from the situation without suffering from any of the potential drawbacks.

Due to the weather conditions, veraison began exceptionally early. When fully ripe, the grapes had excellent sugar levels, and good colour and tannin concentration, and, despite the high temperatures, the acidity was of an entirely acceptable level to give balance to the future wine.

The outstanding characteristic of this vintage was the exceptional fruitiness of the grapes, both in terms of intensity and complexity at the time of harvest, which saw the grapes in perfect health.

### **Harvest period**

Sauvignons	From 19 to 24 august 2003
Sémillons	The 25 august 2003

### **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%
Densité de plantation	10 000 plants / ha
Pruning method	Guyot double
Average yield	28hl/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 to 15 months
Oenologist Consultants	Michel Rolland & Athanase Fakorellis

### **Tasting**

Beautiful bright pale golden yellow colour. Lovely bouquet of candied fruit, with flowered, toasted almonds and smoked hints. The attack is rich and very smooth. The generous mid-palate develops aromas of dried fruit, figs, apricots and delicate spices. Long, vigorous finish. Very well-balanced due to excellent freshness for the vintage. A delicious wine that would be wonderful with hot shellfish or fish prepared with a sauce.





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### **Press Release**

#### **La Revue du Vin de France - Septembre 2006**

**\*\*\*\*\*** : Un magnifique 2003 qui confirme le style à part de ce cru. C'est finement épicé avec des touches de poivre blanc. On retrouve en bouche ce caractère épicé, avec une attaque en tension et une acidité plus marquée que sur les autres vins de la dégustation. Belle longueur, avec de la fraîcheur. C'est équilibré superbement élevé, sans les travers de lourdeur du millésime.

#### **Guide Gilbert & Gaillard - Edition 2007 - Septembre 2006**

**Note 93** : Robe jaune clair, limpide. Nez élégant de fleurs blanches, d'agrumes, d'épices douces. La bouche aérienne, portée par la fraîcheur, dispense des arômes d'une grande finesse où l'on trouve pêle-mêle les fleurs blanches, la pistache, l'angélique.

#### **Guide GaultMillau**

**Note 18**