



September 2013

## Château Malartic-Lagravière White 2004

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

### Vintage

After a mild autumn and winter with not much rain, the spring was moderately cool. From June to early August, dry, hot weather persisted, until it was broken by a storm on 15 August. After a very early cycle in the previous year, the vines returned to a rhythm more suited to our climate, with a bud-break in the first half of April and flowering in mid-June. Flowering was fast and abundant with very little fruit set failure and uneven grape size; as a result, there was a great deal of thinning work. Between flowering and the start of the veraison, the vines suffered severe hydric stress; the stormy weather around 15 August helped the grapes to continue into the final ripening stage. From the beginning of September, the ripening process became more refined for the white grapes, which benefited from the sunshine and the cool nights. By late September, having basked in a beautiful Indian summer, the Merlot had fully ripened, to be followed by the Cabernet 15 days later. The grapes' composition was very satisfactory both in terms of colour and flavour expression, and the vintage quickly confirmed its potential with the first fermentations presenting all the qualities of a "Grand Classique".

### Harvest period

Sauvignons  
Sémillons

From 6 september to 14 september 2004  
From 22 to 23 october 2004

### Blend

Sauvignon 85%  
Sémillon 15%



### Technical data

Total area (A.O.C.) 53 hectares  
Area in white (A.O.C.) 7 hectares  
Grape varieties Sauvignon 80% - Sémillon 20%  
Géology Well-drained gravels and clay gravels  
Density of plantation 10 000 plants / ha  
Pruning method Guyot double  
  
Average yield 33 hl/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 11 months  
  
Oenologist Consultants Michel Rolland & Athanase Fakorellis

### Tasting

Beautiful pale golden yellow colour. The nose opens with voluptuous notes of apricot, truffle, almond, fig and plum. Complex and intense. The palate is rich, full-bodied and lively, offering great minerality. Flavours style on the palate are similar to the aromas of the bouquet. Fine balance with a long, lively finish; a wine that is both voluptuous and elegant. A beautiful classic, very distinguished vintage.





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## **Château Malartic-Lagravière White 2004**

### ***Press Release***

#### **Le Guide d'achat des Crus 2010 (Revue du Vin de France)**

**Note 17 :** *Ample, tanins fins.*

#### **Guide Bettane & Desseauve 2008**

**Note 16 :** *Robe pâle, bouquet très fin et frais avec des notes sans lourdeur de miel d'acacia, bouquet ample, acidité présente, très longue, avec incontestablement un grand potentiel. Une nouvelle réussite qui démontre la grande personnalité du cru retrouvée dans les blancs.*

#### **La Revue du Vin de France - Grands Crus 2004 - Septembre 2007**

**Note 17 :** *Belle robe dorée, nez complet et expressif sur des notes de fruits blancs et une fine minéralité. Du style en bouche avec une définition aromatique riche et de la longueur. Très complet et plein. Encore jeune, il vieillira superbement.*

#### **Guide Gilbert & Gaillard - Edition 2008 - Septembre 2007**

**Note 95 : Vin exceptionnel.** *Robe pâle. Nez floral et fruité très pur de sauvignon. Beaucoup de gras et de fraîcheur en bouche, un vin complet doté de qualités de fraîcheur aromatique et d'une persistance au dessus de la moyenne. Parmi ce qui se fait de mieux dans l'appellation.*

#### **Beverley Blanning MW. - Decanter - June - July 2006**

**Highly recommended \*\*\*\* :** *Lemony, crisp blend of Sauvignon and Semillon (80/20). Very good, intense. Up to six years.*