



May 2017

Château Malartic-Lagravière White 2016

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

Vintage

Extreme weather conditions resulted in an exceptional vintage

A particularly wet winter and spring promised good yields. One of the best summers of the decade, with a long dry period, brought power and concentration. A remarkable late season, with substantial differences in temperatures, ensured **elegance for this exceptional vintage**. Each of these stages, with an extreme climatology, has been chained with a **perfect tempo**: This is the singularity of this vintage.

Flowering was rapid and uniform and summer extremely hot and dry. But Malartic vines' deep roots were able to find water reserves in the clay-limestone subsoil and benefit fully from the summer heat. The grapes changed colour with the same uniformity as the flowering.

After the very dry conditions, the rain on 13 September (40 mm) was welcome. An Indian summer lasted through to the end of the harvests with some big differences between the day and night-time temperatures, encouraging the accumulation of anthocyanins and aromatic richness.

The white grapes, with a slightly lower yield than 2015, were harvested from 19 to 27 September. Despite the very dry summer, acidity levels were good, giving a nice balance to the particularly aromatic, dense wines.

Harvest period

Sauvignon From 19 to 26 September 2016
Sémillon 27 September 2016

Blend

Sauvignon 85 %
Sémillon 15 %

Technical data

Total area (A.O.C.) 53 hectares
Area in white (A.O.C.) 7 hectares

Geology Well-drained gravels and clay gravels
Grape varieties Sauvignon 80% - Semillon 20%

Density of plantation 10 000 plants / ha
Pruning method Guyot double
Average age of the vineyard 31 years old
Average yield 34 hl/ha
Harvest Handpicking - 2 Successive sorting - Sustainable farming - and High Value Environmental certification*

Vinification Slow pressing, cold stabilization and fermentation in barrels
Fermentation temperature 20-22°

Ageing On lees with bâtonnage in traditional French oak barrels
New oak 55%
Ageing period In progress
Oenologist Consultants Michel Rolland



**(HVE, level 3 (the highest) since 2015. A unique reference of environmental quality, prioritizing biodiversity inside and all around plots.)*



July 2015

Château Malartic-Lagravière White 2016

Press Release

Roger Voss - Wine Enthusiast - April 2017

94 - 96 This wine is intense and concentrated, ripe in generous tropical and citrus fruits. There is plenty of lemon as well as grapefruit in the tight, mineral texture. It is likely to age well, and should be best from 2020.

James Suckling - jameessuckling.com - March 2017

93 - 94 A dense and layered white with lots of cooked-pear and apple character. Full and intense. Lots going on here. Wait and see.

Frédéric Durand-Bazin - Figaro Vin - Avril 2017

18/20 Dégustation de la rédaction du Figaro Vin : Nez de fruits jaunes, ananas, buis. Bouche fraîche, épicée, longueur, élégante, très joli vin.

Antonio Galloni - Vinous - April 2017 (90-93)

Malartic Lagravière's 2016 Blanc is one of the most distinctive whites of the vintage. Creamy, vivid and layered, it exudes personality from start to finish. Slate, crushed rocks, white orchard fruit, smoke and citrus notes are all beautifully delineated in this classy, expressive wine. Michel Rolland is the consultant. Tasted three times.

Decanter - Jane Anson - April 2017

92 Grassy, vibrant and clean, although it could have a bit more clear definition on the attack. It is full of classicism and does exceptionally well in the context of the vintage, building up over the course of the palate. A striking wine that stands out in the lineup, coming in with a final flourish of white flowers and mouthwatering citrus, with a curl of smoked minerals adding a welcome point of bitterness on the finish to focus the palate.

Neal Martin - erobertParker - April 2017

89 - 91 The Malartic-Lagravière 2016 Blanc has a well-defined bouquet with citrus fruit, a touch of smoke, honeysuckle and melted wax aromas. The palate is well balanced with crisp acidity, saline in the mouth with good weight and yet it does not deliver the tension and mineralité of either the 2014 or 2015. It is a satisfying white Pessac-Léognan whose potential was rubbed out by the incessant warmth of the growing season.

James Molesworth - Wine Spectator - April 2017

88 - 91 Fresh, with a quinine hint amid the mix of lime pith, fennel and verbena flavors. Good purity through the finish.