



March 2012

Le Sillage de Malartic White 2005

2nd wine of Château Malartic-Lagravière
Classified Growth of Graves in Red and in White

Vintage

A cold, dry winter was followed by a mild spring and a very dry summer. The relatively low temperatures and cool nights provided conditions that were favourable for the flavour expression of the future wines. Overall, the vintage was characterized by dry weather with a substantial water deficit (300 mm) over the summer period, further reinforcing the year's historically dry nature. Mild weather enabled a steady growth cycle. Flowering began very early in June in optimal conditions. The climate favoured excellent health, which was further encouraged by various green harvest. Regular ploughing mitigated the effects of the drought. The white grapes began their veraison around 25 July, and the red grapes in early August. A great vintage was in the making. At harvest, the white grapes presented an exceptional balance between sugar, acidity and flavours. This promising potential was fully expressed after alcoholic fermentation. Even at this early stage, the wines were lively, rich and generous with exceptionally intense flavours. They also possessed a great deal of character and vigour : sure signs of a *grand millésime* in the making.

Harvest period

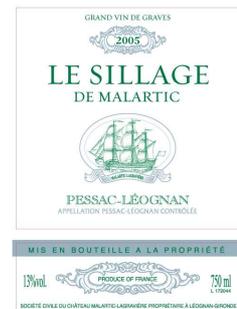
Sauvignons	From 25 august to 1st september 2005
Sémillons	From 5 to 8 september 2005

Blend

Sauvignon	90%
Sémillon	10%

Technical data

Appellation (A.O.C.)	Pessac-Léognan
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	28 hl/ha
Vinification	Slow pressing and fermentation in barrels - 20° - 22°C.
Ageing	On lees in traditional oak barrels: 50% new oak
Ageing period	11 months
Oenologist Consultants	Michel Rolland & Athanase Fakorellis



Tasting

Pretty yellow slightly golden colour. Elegant, complex, refined nose. Lively and powerful, it develops beautiful fruity aromas, particularly of white-fleshed fruit with notes of apricot. The general impression is of great purity. The attack is rich and remains pleasantly lively. The palate is smooth and enveloping, developing good volume with fruitiness and toasted notes, and a distinguished minerality. Overall this is a very complex, smooth, vigorous wine. The beautiful long flavourful finish remains perfectly balanced. Quite simply superb!



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Le Sillage de Malartic Blanc 2005 **Press Release**

Alain Marty - Le Guide des Vins du Wine & Business Club 2012 - Décembre 2011
16.5

Guide Dussert Gerber 2009 - Septembre 2008
Goutez le Sillage de Malartic. Pas de raison de s'en priver

Guide GaultMillau 2009 - Septembre 2008
Note 17

Guide Hachette des Vins - Edition 2008 - Septembre 2007
Le Sillage de Malartic est cité.