



March 2012

## Le Sillage de Malartic White 2006

*2<sup>nd</sup> wine of Château Malartic-Lagravière  
Classified Growth of Graves in Red and in White*

### Vintage

The coldness and dryness of the winter continued into early spring, although March was mild and wet. 2006 was a slightly paradoxical vintage with very high temperatures in the spring (over 30°C on several days) being followed by a fairly cool summer with less sun than usual, and then fine weather in September interspersed with some showers.

Growth started vigorously with the high temperatures in May. The first blossom was visible in late May with most of the vines flowering in early June. Flowering was fast and uniform, suggesting a good harvest. Veraison began in good conditions (end of July for the white grapes and early August for the red grapes), despite the extreme heat and some storms in June and July.

This was a somewhat atypical vintage, particularly in terms of temperature, but work in the vineyard all the very long (leaf thinning as necessary, ploughing, etc.) and during the harvest, allowed us to obtain grapes of very good quality in the "classic Bordeaux" style.

### Harvest period

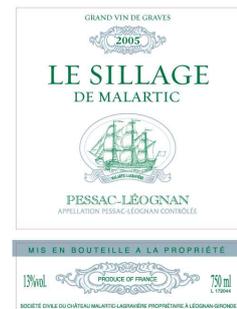
|            |                                    |
|------------|------------------------------------|
| Sauvignons | From 30 august to 8 september 2006 |
| Sémillons  | 13 september 2006                  |

### Blend

|           |     |
|-----------|-----|
| Sauvignon | 90% |
| Sémillon  | 10% |

### Technical data

|                         |   |
|-------------------------|---|
| Appellation             | Pessac-Léognan  |
| Surface A.O.C.          | 53 hectares   |
| Surface A.O.C. en blanc | 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  |
| Rendement               | 27 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

Delightful fruity, toasted nose. After a clean attack, the palate is full-bodied with aromas of white-fleshed fruit and just a few roasted notes offering almonds and apricots. This is a very enjoyable wine offering good complexity and balance. Extremely elegant, it is a fine example of a white Pessac-Léognan.