July 2021

La Réserve de Malartic White 2019

2nd wine of Château Malartic-Lagravière
Pessac-Léognan Appellation

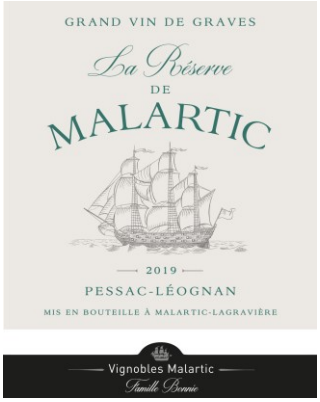
Vintage

A vintage with all the characteristics of the great years
The vintage's freshness and balance are combined with dazzling fruit and a velvety texture.

This vintage was characterized by rather extreme weather conditions. The spring was particularly wet, but a window of clement weather at the end of May-early June enabled **good flowering**. July brought **two heatwaves**, in both cases followed by some **beneficial rain**. The summer was sunny with a classic Bordeaux August. **A superb late season** enabled the Cabernets' tannins to continue to ripen and reach optimal maturity.

The **white wines present exceptional quality**. The cool August produced superbly balanced grapes, highlighting their aromatic profiles. **The grandiose reds** have two phases of maturity**: the Merlots,** with the dry and warm June and July, are **fleshy, round and aromatic.** After the rains at the end of September, the **Cabernets** finish refining their tannins, preserving the freshness and thus offering **extraordinary complexity, sap and silkiness.**

There was a **significant turning point** in the work at Malartic this year. From the harvest dates to the ageing of the wines, everything was done to preserve, more than ever, the distinctive character of each micro terroir, the brilliance of the grapes and their different flavours. In the winery, this range was expressed with **delicacy and precision** through an extremely rigorous selection at the presses and early blending.
The freshness and the balance of this vintage combine with the brilliance of the fruit and velvety texture, with a ample yet complex tannic structure, reflecting the **true signature of Malartic's terroir**.



Harvest period

Sauvignon	September 4th to 13th, 2019
Sémillon	September 16th, 2019

Blend

Sauvignon	80,9 %
Sémillon	19,1 %

Technical data

Total area (A.O.C.)	73 hectares
Area in white (A.O.C.)	9 hectares
Geology	Quaternary Günzian well-drained gravels and clay gravels
Grape varieties	Sauvignon 83% - Sémillon 17%
Density of plantation	10 000 plants / ha
Pruning method	Guyot double
Average yield	47 hl/ha
Harvesting	Manual harvest by successive passes
	Sustainable farming, High Environmental Value certification*, ISO 14001 (EMS)
Vinification	Inerted slow pressing, fermentation in oak barrels
Ageing	On lees, bâtonnage in French oak barrels
Ageing period	10 to 12 months
Oenologist Consultants	Eric Boissenot

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

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Press Release

XL-vins.fr – Xavier Lacombe — Octobre 2020
92 Beau nez, floral dans un premier temps, puis relevé par de fraiches notes de citrons et de légères groseilles à maquereaux. Frais en bouche, très porté sur le citron avec une pointe d'amertume qui vient surprendre en fin de bouche. Accessible et très bien réalisé.

JamesSuckling.com – James Suckling – Mai 2020
93-94 This has really nice tension with dried lemons with hints of apples and white peaches. It's long and flavorful. A beauty. 81% sauvignon blanc and 19% semillon.

Markus Del Monego — Juin 2020
92 Bright yellow colour with green hue. Elegant nose with fragrant citrus fruit, hints of lemon zest, fresh grapefruit, fine flowery touch in the background. On the palate well structured with crisp acidity, lush fruit and hints of minerality, a wine with freshness and good length.

WineAdvocate.com – Lisa Perrotti Brown — Juin 2020
89-91 Composed of 70.9% Sauvignon Blanc and 29.1% Semillon, the 2019 La Réserve de Malartic Blanc was harvested from the 4th of September to the 16th of September. It is aging on the lees in French oak barrels for an anticipated 10-12 months. The nose is a little muted to begin, opening out with some coaxing to reveal subtle scents of fresh lemon juice, green apples, lemongrass and Bosc pears with touches of wet pebbles and allspice. Medium to full-bodied, the palate is soft on the acidity with ripe, sensuous, approachable fruit and a pleasantly peppery finish.

Vinous.com - Neal Martin — Juin 2020
90-92 The 2019 La Réserve de Malartic Blanc has an attractive bouquet with lime flower, citrus peel and chalky aromas. The palate is well balanced with subtle tropical notes on the entry. Faint traces of pineapple and guava, lead towards a spicy middle and a finish that leaves a long peppery note in the mouth. This should be delicious.

Wine Cellar Insider – Jeff Leve – Juin 2020
89-91 Beautifully ripe yellow citrus and Granny Smith apples with floral accents really allows this to come alive in this second wine. There is good lift and a bright bite of juicy citrus in the finish. 89-91 Pts.

Vinaria – Bordeaux en Primeur 2019 Frucht, Kraft und Rasse - April 2020
******** Würzig, recht grünpfeffrig zu Beginn, dann kühl, Weihrauch, bisschen Hollerblütensaft, duftig, reife Pfefferschoten, würzig, Zitrusschalen; recht spritziges Entree, viel Zitrusfrucht, knackig, erfrischend, lebhaft, kernig, eher schlank und unmittelbar ansprechend, aber mit Biss, lebhaft.
Spicy, quite green pepper at the beginning, then cool, incense, a bit elderflower juice, fragrant, ripe cayenne pepper, spicy, citrus peel;

JebDunnuck.com – Jeb Dunnuck – Juin 2020
87-89 Bright pineapple, honeyed peach, and floral notes all emerge from the 2019 Château Malartic-Lagraviere Blanc. This nicely textured, medium-bodied white has integrated acidity, good length, and is going to drink nicely right out of the gate.