WHITE

2021

Le Comte de Malartic



BLEND

Sauvignon 87 %

Sémillon 13 %

DATES OF HARVEST

Sauvignon
September 15 to 24

Sémillon
September 17 to 21

THE DOMAINE

Second label of the Château in Red and in White

Appellation Pessac-Léognan

Owner Bonnie Family

Total area (A.O.C.) 73 hectares (180 acres)

Total area in white 7 hectares (17 acres)

Geology Quartenary Günzian well-drained gravels and clay gravels on shelly limestone and clay subsoil

Grape varieties 78% Sauvignon – 22% Sémillon

Density of plantation 10 000 plants / ha

Average age of the vineyard 28 years old

Vineyard Management Agroecology, plant cover, eco-pasture, minimal ploughing, with horses

Pruning method Late pruning, in double Guyot

TECHNICAL

Certifications Sustainable farming, High Environmental Value certification 3 Opt A, ISO 14001 (EMS)

Harvest Manual harvest by successive passes

Vinification Inerted slow pressing, fermentation in oak barrels

Yields 49.50 hl/ha

Ageing On lees, bâtonnage in French oak barrels (Bordeaux barrels, burgundy “Pièces”, 500 liters “futs” barrels). 30% new oak.

Ageing period 12 months

Œnologiste Consultant Eric Boissenot

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Tours by appointment only
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THE VINTAGE

A terroir-focus and expert vintage.

The mild, warm winter and early spring resulted in an **early bud break**, which was then slowed down by a cold and dry second half of spring. **Severe frosts** on 6 and 7 April left their mark. Late pruning, carried out in March on our most sensitive plots, significantly **reduced their impact**.

May was rainy and cool, but the **flowering**, which was rather early at Malartic, benefited from a window of **mild weather** (end of May, beginning of June). As a result, it was **homogeneous and fast**. This was followed by a stormy period until mid-July, which led to a strong mildew pressure and very active growth of the vines.

Fortunately, from the end of the *véraison* to the beginning of the harvests, there was a very beneficial dry period. The skins and seeds matured to **excellent degrees of ripeness as the harvests approached.**

The white grape harvest started on the 15 September: the grapes were healthy, with great aromatic freshness and good density thanks to the beautiful sunny weather.

The Merlot harvest started at the end of September after a rainy and stressful fortnight. A dry period followed, enabling us to pick well-ripened, supple, harmonious grapes. We finished with the Cabernet, harvested from 12 to 19 October, in fine weather with marked differences between day and night-time temperatures. The long maturing period resulted in **superb density and magnificent freshness**. The alcohol-acidity balance was excellent.

Initial tastings reveal **great elegance,** with silky, very sophisticated red wines, characterized by freshness and aromatic clarity. There is good density with a velvety tannin texture. The whites are very fresh and offer **good concentration with a beautiful fruitiness.**

It is thus **a vintage that depended very much on the terroir and the winegrower**: adaptation, agility and responsiveness were necessary at all stages of the vintage, with late pruning, maintenance of the plant cover with little ploughing, early and high-quality green harvesting to ensure uniform ripening, and management of the harvests on a daily basis with rapid decision-making.

Our excellent knowledge of Malartic's terroir enabled us to anticipate its reactions and thus maintain the quality and excellence of Malartic's grands vins.

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PRESS REVIEW

Alexandrema.com - Alexandre MA – AMA Vintage report Bordeaux 2021 En primeur – Mai 2022
91-92

Bernard burtschy – Primeurs 2021 – Mai 2022
91-92

Jamessuckling.com – James Suckling - Bordeaux annual report: unicorns cushion 2021's rough ride – May 2022
90-91
This is fresh and vibrant with some phenolic bite. Lots of crunchy apple, green mango and fresh pear with citrus and cedar. White pepper, too. Medium body. Bright finish. 87% sauvignon blanc and 13% semillon blanc.

Robertparker.com – William Kelley – April 2022
88-90+
Bursting with notions of citrus oil, lemongrass, crisp Anjou pear and white flowers, the 2021 Le Comte de Malartic Blanc is medium-bodied, ample and precise, with lively acids and a penetrating, saline finish.

Vinous.com – Neal Martin - Enticingly Fallible : Bordeaux 2021 En Primeur – May 2022
88-90
The 2021 Le Comte de Malartic Blanc (previously La Reserve) has a little more Sauvignon this year as the Semillon was affected by frost. Matured in 30% new oak, it has quite a vibrant nose with lime, citrus peel and touches of white peach. The palate is well balanced with fine acidity, quite taut and fresh with a lovely sour lemon and grapefruit tang on the finish. This will drink well over the next decade. Bottled under Diam.

Janeanson.com - Jane Anson - En Primeurs 2021 – May 2022
89
Ths is a lovely 2nd wine juicy, with clarity of flavour, bright rather than sharp acidity, mouthwatering, unfussy. Tasted twice.

Vinous.com - Antonio Galloni - 2021 Bordeaux En Primeur – May 2022
86-88
The 2021 La réserve de Malartic blanc is a tasty, easygoing dry white to drink over the next few years. Green pear, flowers and citrus linger nicely on the light-bodied, crisp finish.

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