WHITE

2024

Le Comte de Malartic



BLEND

Sauvignon blanc 66%

Sémillon 34%

DATES OF HARVEST

Sauvignon blanc
9 to 16 september

Sémillon
7 to 20 september

THE DOMAINE

Classified Growth of Graves in red and white
Pessac-Léognan Appellation (A.O.C.)
Owner Bonnie Family
Total area (A.O.C.) 73 hectares (180 acres)
Total area in red 66 hectares (163 acres)
Geology Quartenary Günzian well-drained gravels and clay gravels on shelly limestone and clay subsoil
Grape varieties
Sauvignon blanc 79%- Semilion 21%
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, environmental Value certification 3 Opt A, ISO 14001
(EMS)
Harvest Manual harvest by intra-plot passes, double sorting tables, optical sorting (X-tri)
Vinification Double cap, thermoregulated stainless steel and oak vats
Vat period 3 weeks
Yields 41 hl/ha
Ageing Early blending, traditional on fine lees in French oak barrels, 10**%** new oak
Ageing period In process
OEnologiste Consultant Eric Boissenot

Château Malartic-Lagravière
43 Avenue de Mont de Marsan - 33850 Léognan
Tél. +33 (0)5 56 64 75 08
malartic-lagraviere@malartic-lagraviere.com

Tours by appointment only
Monday to Saturday 10am - 1pm | 2pm - 6pm
malartic-lagraviere.com

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VINTAGE

The Vintage 2024 at Malartic
A vintage of precision and elegance.

The year 2024 confronted us with a demanding nature, pushing us to demonstrate extreme precision in our viticultural practices. This demand gave birth to wines with remarkable balance, marked by finesse and complexity.

Winter and spring were characterized by mild weather accompanied by persistent humidity. Spring, in particular, stood out for its high fungal pressure, testing the vigilance of the winemakers. But from late May to mid-June, a beautiful window opened for the flowering, which unfolded serenely.

With moderate water stress, the summer was beautiful but without intense heat, providing just what the vineyard needed and ensuring a good accumulation of polyphenols. The summer conditions were ideal for regulating the growth of the vine and allowing for a beautiful veraison. The grapes fine-tuned their maturity until September, when the harvest began with concentration, as we had to juggle with storms. With cool nights and beautiful sunlight, the temperature variation was very favorable for a refined tannic structure, and the grapes displayed beautiful maturities.

The 2024 vintage is marked by the coolness of August, which brings a rare elegance to the whites. The grapes harvested in September show very high quality. The 2024 Malartic whites are superb. Balanced and very refined, they exude magnificent aromatics with beautiful acidity.

The reds, harvested from late September to mid-October with optimal maturity, required careful attention, with meticulous sorting to preserve quality. In the end, the 2024 Malartic reds show beautiful concentration with very elegant, fresh, and balanced fruit. These very expressive aromatics are accompanied by a superb length on the palate.

The 2024 vintage is a testament to resilience and mastery by the Malartic teams. Despite the climatic challenges, it stands out for its harmony and elegance, with a vibrant aromatic profile.

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