WHITE

2024

Château Malartic-Lagravière



BLEND

Sauvignon blanc 69%

Sémillon 31%

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 white 7 hectares (17 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, 40% new oak
Ageing period In process
OEnologiste Consultant Eric Boissenot

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

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CHÂTEAU

MALARTIC LAGRAVIÈRE

2024

GRAND CRU CLASSÉ

Pessac-Léognan

Famille A&M Bonnie

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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PRESS REVIEW

Alexandrema.com – Alexandre Ma - Blooming Lotus Selection 2024 Release – April 2025
95-96
Soaring would be impressive enough. But to soar and still feel smooth as polished jade? That seems almost unfair! How are other white wines supposed to compete with this? At first, it holds back a little, perhaps due to a faint reductive veil. Yet with patience and a gentle swirl, layer after layer of fragrance begins to unfold. There is the soft sweetness of syrup-drenched pineapple, the silkiness of acacia honey, the freshness of pomelo from southern groves, and then, rising slowly and seductively, a wisp of toasted sesame – unexpected, and completely

Vinous.com – Neal Martin - Bordeaux 2024 primeurs – may 2025
93-95
The 2024 Malartic-Lagravière blanc has a wonderful bouquet that is pure charm, with freshly sliced green apple, citrus lemon and touches of crushed stone. The oak is very well integrated. The palate is expertly balanced with satisfying weight and depth. The 2024's acidity deftly counters its concentration, giving way to a lightly spiced and quite persistent finish. Excellent.

Janeanson.com – Jane Anson - 2024 En Primeur: Left Bank – April 2025
94
Slate and gunsmoke reduction, alongside savoury grip and juice, lovely quality, white flowers, apple blossom, lime zest, great lift and quality, reserved, structured, plenty of ageing potential and hidden depths that promise future growth, and it works. 41 hl/ha, Jean-Jacques Bonnie owner with his sister Véronique.

Decanter.com – Georgie Hindle – May 2025
94 - "Among standout white wines"
Pithy lemon, orange rind, peach flesh, gooseberry, floral and some mineral touches - oyster, sea spray and salty aspects too. Round and filling, this has an excellent texture and weight in the mouth - almost honeyed in texture but then with a lean and sharp core which is more citrus and soft tropical elements - passionfruit with firm, grippy salty sides. There's lots going on here. Mouthwatering, vibrant with tension and energy. What it lacks in richness it makes up in flavour complexity. Just lovely. Well expressed with great bitter touches. Already good to drink but should grow a little over ageing then be very enjoyable. Really very good. Whites harvested in good conditions with excellent yields. Ageing 40% new oak. 3.28pH.

Yves Beck – Yvesbeck.vin – Bordeaux primeurs 2024 – May 2025
95-97
Notes de pierre à feu, de fruits tropicaux et de garrigue dans le bouquet de Malartic qui se révèle progressivement. Le vin a une certaine ampleur et bénéficie de l'appui sans faille de son acidité. Cette dernière, subtilement incisive, assure le côté salin, tandis que de fins amers plébiscitent l'expression aromatique en finale. Un vin élégant, profond et persistant. Je pense qu'il pourra aller dans le temps, mais il risque d'être bu avant… c'est bien aussi ! 2027-2045

Jebdunnuck.com - Jeb Dunnuck – 2024 Bordeaux En Primeur – Grace Under Pressure – May 2025
92-94
A blend of 69% Sauvignon Blanc and 31% Semillon, the 2024 Château Malartic-Lagravière Blanc offers tart melon, honeyed citrus, and winter savory notes. Medium-bodied and beautifully balanced, it has fresh, focused fruits and bright acidity, staying clean and pure through the finish.

Vinous.com - Antonio Galloni – 2024 Bordeaux En Primeur: The Razor's Edge – April 2025
92-95
The 2024 Malartic-Lagravière blanc is superb. Vivid and expressive in the glass, with super balance, the Blanc is a delight. Lemon confit, mint, sage, chalk and light oak inflections build effortlessly. Lees-stirring builds texture. All the elements are so well balanced. Malartic-Lagravière Blanc is a highlight in 2024. Tasted two times.

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Château Malartic-Lagravière WHITE 2024

PRESS REVIEW

Vinum.com – Adrien Van Velsen - Primeurs 2024 – April 2025
92-94
Angenehme Reduktion im Duft; exotische Früchte, Papaya, Limetten, weisser Pfeffer, grasige Noten; gradliniger Gaumen, elegant, gut strukturiert, zeigt Rasse, Biss und Schliff, ungemein lebendig und mit zitrusfruchtigen und würzigen Aromen im Abgang. Hohes Niveau, viel Trinkfluss! (Agréable réduction du parfum ; fruits exotiques, papaye, citrons verts, poivre blanc, notes herbacées ; bouche franche, élégante, bien structurée, montre de la classe, du mordant et du raffinement, incroyablement vive et avec des arômes d'agrumes et d'épices en finale. Niveau élevé, beaucoup d'alcool !)

Thewinecellarinsider.com – Jeffleve – primeurs 2024 – May 2025
93
Yellow citrus, pineapple, green apples, and a hint of white peach skins show in the nose. On the palate, the wine is fresh, juicy, ripe, sweet, and vibrant, with notes of lemon meringue, white peaches, hints of chalk, and a touch of refreshing mint in the creamy finish. The wine blends 69% Sauvignon Blanc, with 31% Semillon. 12.5% ABV, 3.2 pH. Drink from 2026-2036.

Terre de vins – primeurs 2024 – Mai 2025
91-93
Un nez marqué par une dimension variétale, où le Sauvignon dominant (79%) vient imposer son empreinte. La bouche est sur un équilibre ténu entre la nervosité et le charnu, avec une jolie dimension tactile, une trame tapissante, des cristaux salins qui imprègnent la matière, et une finale sur l'agrume.

Thewineindependant.com – Lisa Perotti-Brown – Bordeaux 2024 – May 2025
91-93
A touch shy to begin, slowly unfurling to reveal notes of ripe apples, white peaches, and cedar with hints of wet slate and honeysuckle. The light to medium-bodied palate is racy with a silky texture and long stone fruit-laced finish.

Falstaff.com – Peter Moser – Bordeaux en primeur – April 2025
93
Pale yellow, green hints, silver reflections. Delicately smoky on the nose, with notes of fresh gooseberry, white tropical fruit, a hint of grapefruit zest, nuances of herbal savouriness and cassis. Juicy and elegant with a delicate sweetness, hints of peach and lime on the persistent, mineral finish. A multi-faceted food wine.

Lefigaro.fr - Ella Lister / Béatrice Delamotte - May 2025
90
Frais et fumé, le bouquet hésite entre la tension des agrumes jaunes et la rondeur du bois. Très jolie matière fraiche et juteuse, à la texture caressante et crémeuse, qui reprend des notes citronnées, s'équilibrant avec une finale saline.

Winespectator.com – James Molesworth - 2024 Bordeaux's Exciting Whites Take Flight
The 2024 Château Malartic-Lagravière Pessac-Léognan White grand vin (69/31 Sauvignon Blanc and Sémillon) is outwardly delicious already, with a bright, engaging display of key lime, quinine, verbena and yuzu flavors. It has both plump and racy aspects and is already focused in feel. Its verbena note echoes proudly through a finish that is well-delineated, expressive and crackling with energy.

Les Echos- lesechos.fr - Vin : notre sélection de bordeaux 2024 – June 2025
95-96
Le vin est élaboré avec deux tiers de sauvignon et un tiers de sémillon sur un des plus beaux coteaux de léognan qui a produit de nombreuses merveilles dans le passé avec des 1955, 1962 et 1966 encore en forme. La robe est pâle avec de beaux arômes citronnés et de jasmin. Le vin est dense avec une belle attaque complexe, l'ensemble est de belle longueur et se prolonge par une superbe finale de miel d'acacia.

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Visites sur rendez-vous
Du lundi au samedi 10h - 13h | 14h - 18h
malartic-lagraviere.com

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PRESS REVIEW

Jmquarin.com – Jean-Marc Quarin – Bordeaux primeurs 2024 – April 2025
17//94

Bordeaux.feret.com – 2024 – Mai 2025
16
Couleur très pâle, nez discret, bouche croquante à finale légèrement acidulée, assez long.
B.G.
Un blanc d'un beau classicisme entre agrumes et fruits exotiques. L'empreinte variétale est là qui n'entrave en rien la belle élégance d'un jus au final assez croquant.
H.C.
Au nez, des notes de buis et de fruit de la passion offrent un panorama olfactif frais et très intense, qui s'enrichit peu à peu de nuances d'agrumes et d'herbes. En bouche, l'attaque est ample, puis la dégustation se poursuit sur une trame d'une sapidité marquée. La finale est fraîche et sur les agrumes.
Note di bosso e maracuja aprono un quadro olfattivo fresco e molto intenso, che sfoggia lentamente toni agrumati e di erbe aromatiche. Entrata al palato di volume, seguendo poi il sorso su un binario di incisiva sapidità. Finale agrumato e fresco.
G.D.

Le point – primeurs 2024 – Mai 2025
16/16.5
Expressif, fruité mûr, pêches au sirop, bouche onctueuse, vive, harmonieuse, persistante, finale épicée.

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