

CHÂTEAU MALARTIC-LAGRAVIÈRE

GRAND CRU CLASSÉ DE GRAVES

WINEMAKER

Michel Rolland & Athanase Fakorellis

WINE REGION

Pessac-Léognan



STORY

Domaine de Lagravière, was purchased at the end of the eighteenth century by the family of Count Hippolyte de Maurès de Malartic. Serving the armies of the Kings of France, this Admiral fought against the English on the many seas of the world, showing special bravery in 1756 during the battle of Quebec. The estate was then bought in 1850 by Madame Arnaud Ricard, who added the name Malartic to that of Lagravière as a tribute to the former owners. At the end of 1996, the Château entered a new era with the arrival of the Bonnie family

VINEYARD

The grapes are sourced from well drained gravel and clay soils on limestone and clay subsoil. The vines are of 10,000 plants/ha, and are on the double Guyot trellis system. The vineyard is planted to 45% Merlot, 45% Cabernet Sauvignon, 8% Canernet Franc and 2% Petit Verdot.

VINIFICATION

This wine is fermented in thermoregulated stainless steel and oak vats for approximately four and a half weeks. The wine is then aged 15 months.

TASTING NOTES

Brightly and deep ruby red color. The nose is intense with mellow aromas of ripe black berries with fine minerality. The palate has a good volume and structure. It develops a range of dark and red fruits, tobacco, spicy and minerals notes. Excellent balance due to a pleasant freshness and a silky texture with a fine finish. Great length and overall impression of elegance.

FOOD PAIRING

A classic pairing would be any robust lamb dish. Duck, pork and veal also harmoniously agree with this Bordeaux blend.

QUICK FACTS

VARIETY

50% Cabernet Sauvignon
45% Merlot
5% Petit Verdot

AGING

Oak & Stainless Steel

