



RED

2021

Château  
Malartic-Lagravière

## BLEND

Cabernet-Sauvignon 67 %  
Merlot 32 %  
Cabernet-Franc 1 %

## DATES OF HARVESTS

Merlot  
Septembres 29 to 11 October  
Cabernet-Sauvignon  
October 12 to 19  
Cabernet-Franc  
October 2

## 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** Quaternary Günzian well-drained gravels and clay gravels on shelly limestone and clay subsoil

**Grape varieties** 56% Merlot - 41% Cabernet-Sauvignon - 2,5% Petit-Verdot - 0,5% Cabernet-Franc

**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 intra-plot passes, double sorting tables, optical sorting (X-tri)

**Vinification** Double cap, thermoregulated stainless steel and oak vats

**Vat period** 3 weeks

**Yields** 45.25 hl/ha

**Ageing** Early blending, traditional on fine lees in French oak barrels, 65% new oak

**Ageing period** In process

**Enologiste Consultant** Eric Boissenot

## Château Malartic-Lagravière

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Tours by appointment only  
Monday to Saturday 10am - 1pm | 2pm - 6pm  
[malartic-lagraviere.com](http://malartic-lagraviere.com)





## 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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