

La Réserve de Malartic Red 2016

2nd wine of Château Malartic-Lagravière Classified Growth of Graves in Red and in White

Vintage

Extreme weather conditions resulted in an exceptional vintage

A particularly wet winter and spring promised good yields. One of the best summers of the decade, with a long dry period, brought power and concentration. A remarkable late season, with substantial differences in temperatures, ensured elegance for this exceptional vintage. Each of these stages, with an extreme climatology, has been chained with a perfect tempo: This is the singularity of this vintage.

Flowering was rapid and uniform and summer extremely hot and dry. But Malartic vines' deep roots were able to find water reserves in the clay-limestone subsoil and benefit fully from the summer heat. The grapes changed colour with the same uniformity as the flowering.

After the very dry conditions, the rain on 13 September (40 mm) was welcome. An Indian summer lasted through to the end of the harvests with some big differences between the day and night-time temperatures, encouraging the accumulation of anthocyanins and aromatic richness.

For the red wines, the vintage is in the "exceptional" category. We have rarely seen such substance and balance in both polyphenolic and aromatic terms. Long and slow ripening has refined the tannins and developed complexity in the flavours and aromas, while maintaining plenty of freshness. Exceptional and superb.

Harvest period

Blend

Technical data

Merlots from 29 September to 12 October 2016 Cabernet-Sauvignon From 13 to 20 October 2016 Cabernet-Franc 13 October 2016 Petit-Verdot 12 October 2016

60 % Merlot 30 % Cabernet-Sauvignon Cabernet-Franc 5 % Petit Verdot 5 %



Total area (A.O.C.) 53 hectares 46 hectares Area in red (A.O.C.)

Well-drained gravels and clay gravels Geology

on shelly limestone and clay subsoil

Grape varieties 45% Merlot - 45% Cabernet-Sauvignon 8% Cabernet-Franc - 2% Petit-Verdot

Density of plantation 10 000 plants/ha Pruning method Guvot double

Sustainable agriculture and High Value Environmental certification* Harvesting

Average yield 46 hl/ha

Vinification Thermoregulated stainless steel or oak vats

Fermentation 4 weeks and half - 28 to 30° C

Traditional in French oak barrels Ageing

15 months Ageing period Michel Rolland Oenologist Consultants

*(HVE, level 3 (the highest) since 2015. A unique reference of environmental quality, prioritizing biodiversity inside and all around plots.)

