



M. de MALLE

GRAVES

2014

Terroir

Soil : sandy with a gravelly-clay texture
Surface : 3 ha at the East of Preignac
Grape Varieties : 81% Sauvignon
19 % Semillon
Average of the Vineyard : 25 years
Density of Plants : 6600vines/ha
Yield : 40 hl/ha
Production : 5600 bottles
Alcohol: 12,88 %

Harvest

From 08th to 11th September.
Despite a cool summer and thanks to a beautiful beginning of September, most of the grapes (some were sour) came to maturation on time, and a perfectly ripe.
A severe selecting, work was necessary.

Tasting Notes

Eye : golden colour with green sparkles.
Nose : exotic fruits and soft spices aromas.
Mouth : nice freshness and white flowers aromas. Round and supple mouth with beautiful aromatic intensity.
This wine is well structured, and beautiful balance.

Rewards

Silver Medal : Prix Plaisir Bettane et Desseauve 2016.



Winemaking

The grapes are brought to the cellars in small loads. An initial pre-fermentation cold macération precedes the very delicate pressing of the grapes. The addition of enzymes and the settling of the must are also done under strict cold temperature conditions.
The wine spends approximately 9 months on the fine lees.

Ageing

The maturing in stave-wood (split, not sawn) oak barrels lasts between 6 and 9 months. The wine is bottled in May/June and is then rested for few months.

Dishes/Wines Harmony

Fresh starters, salads.
Seafood.
Cooked or raw white fish.
Cooked in sauce or grilled white meat.
Fresh or dry goat's cheese.