



# Château de Malle

## SAUTERNES - GRAND CRU CLASSÉ

### 2014

#### Terroir

Soil : siliceous, sandy with gravel-clayey texture

Surface : 28 ha at Fargues and Preignac

Grape varieties : 56% Semillon

44% Sauvignon

Average of the Vineyard: 40 ans

Density of Plants : 6600vines/ha

Yield : 9,5 hl/ha

Production : 11 700 bouteilles

Alcohol: 12,59%

#### Harvest

From the 3th to the 27th October.

The harvest required two pickings, and were made with great weather conditions : chilly mornings and sunny afternoons.

After a cool summer , a beautiful « indian summer » gave very ripe grapes.

#### Tasting Notes

Citrus fruits aromas.

Intense and powerful palate.

Avery balanced wine.

#### Rewards

Wine Advocat 91-93

Bettane et Desseauve 92

Decanter 92

Wine Spectator 90-93

Wine Enthusiast 92

James Suckling 88-89

Bordeaux Total 18

Gault et Millau 16,5-17,5

Vinum 16,5

Bon Vivant 16,5

Jancis Robinson 16

Jean-Marc Quarin 14,75



#### Winemaking

Each grape variety is vinified separately. The pressing is direct and the settling of must need about 10 hours. Then the lees are reintroduced before the fermentation starts in french oak barrels with 1/3 new each year.

Toppings up are made regularly and the rackings done every three month.

#### Ageing

The wine is aged in french oak barrels for between 20 to 24 months.

It is bottled at the Château between 2 or 3 years after the harvest.

#### Dishes/Wines Harmony

Plain or stir-fry « foie gras ».

Spicy courses like chicken curry.

Sweet and savoury courses like duck with peach.

Delicious with blue cheese like Stilton or Roquefort.

Citrus fruit's salad and strawberry's salad with basil or mint.