



# Château de Malle

## SAUTERNES - GRAND CRU CLASSÉ

### 2016

#### Terroir

Soil : siliceous, sandy with a gravel-clayey texture

Surface : 28 ha at Fargues and Preignac

Grape Varieties : 55% Semillon  
45% Sauvignon

Average of the Vineyard: 40 ans

Density of Plants : 6600 vines/ha

Yield : 23 hl/ha

Production : 25 000 bottles

Alcohol: 13,6 %

#### Harvest

From the 6th to the 25th October.

The year didn't began very well, the

Weather was very contrasting with

an execrable spring and a very dry

summer. Thanks to the rain at the

beginning of September, then to an

indian summer, we have been

witnessing a développement of a

perfect botrytis, at the start of october,

which is the feature of this vintage.

2016 is part of great vintages !



#### Winemaking

Each grape variety is vinified separatly.

The pressuring 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 monthes.

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.

#### Tasting Notes

A rich wine full of density.

Intense and powerful nose based on ripe apricot aromas.

In mouth, a nice balance thanks to acidity and freshness. Very good lenglh in mouth.

#### Rewards

Decanter 90

James Suckling 90-91

Bettane et Desseauve 96

Le Point 15

Jancis Robinson 17

Tim Atkin 93

Gault et Millau 16-18

RVF 17-18

Vinum 17

Yves Beck 93-95

Anthocyanes 16-18