

# CHATEAU DE MALLE

GRAND CRU CLASSE 1855

SAUTERNES AOC



## HISTORICAL :

The Château de Malle, which is classified as a historical monument, has remained in the same family since the 17th century. The vineyards extend over the communes of Preignac and Fargues. The sweet wines of Château de Malle were recognised by the classification, Grand Cru Classés in 1855. This wine does not play on power, but asserts itself by its finesse, delicacy and freshness which augurs well for future balance in an airy style.

## TERROIR :

Siliceous, sandy and clayey-gravelly.

## SURFACE :

28 hectares

## GRAPE VARIETIES :

68 % Sémillon.  
32 % Sauvignon.

## CULTIVATION :

Yield : between 9 and 18 hl / ha.  
Minimum of 4 successive selections.  
Plantation density : 8000 feet/ha. Mechanical  
groundwork. Sustainable cultivation.



## VINIFICATION AND AGEING :

Grape varieties vinified separately.  
Direct pressing and settling time about ten hours.  
Maturing in barrels for 20 to 24 months, 1/3 of which are new.  
Bottled at the château 2 or 3 years after the harvest.

## SERVICING AND PAIRING :

Operating temperature: 12 / 15 °C.  
Decant 1 to 2 hours before serving.  
The wine is not treated, any deposit is natural.  
The product goes well with plain or fried foie gras, spicy dishes such as chicken curry, sweet dishes such as lacquered duck and also cheeses.

## AWARDS :

**2016 VINTAGE :** Decanter 90 + Yves Beck 93-95 + Vinum 17 + RVF 17.

**2015 VINTAGE :** Decanter 91 + James Suckling 93-94 + Wine Spectator 90-93 + Le Point 17.

**2014 VINTAGE :** Wine Advocate 91-93 + Wine Spectator 90-93 + Wine Enthusiast 92 + Decanter 92 + Jancis Robinson 16.

**2013 VINTAGE :** Jancis Robinson 17 + Vinum 16,5.

**2012 VINTAGE :** Silver Brussels + Gold Miami.

