

LES FLEURS DE MALLE

SAUTERNES AOC



HISTORICAL :

The second wine of Château de Malle, Les Fleurs de Malle is made from the youngest vines of the Château de Malle vineyard and is produced by the same team. The plots are cultivated with rigour and meticulousness. The result of a strict selection process, this wine is aged in the pure tradition of Sauternes wines. Less rich in liqueur than its elder, it is the result of a different research in order to produce a great Sauternes with a modern and light touch that will particularly appeal to the new generation of consumers.

TERROIR :

Siliceous, sandy and clayey-gravelly.

SURFACE :

28 hectares.

GRAPE VARIETIES :

68 % Sémillon.
29 % Sauvignon.
3 % Muscadelle



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.

CULTIVATION :

Yield : around 23 hl / ha.
Minimum of 4 successive selections.
Plantation density : 8000 feet/ha. Mechanical groundwork. Sustainable cultivation.

