



Region: Bordeaux, Moulis-en-Médoc, France

Grape Varieties: 80% Merlot, 20% Cabernet Sauvignon

Vineyard area : 33 ha **Plantation density:** 6600 vines/ha (1m x 1.5m)

Soil type : Limestone and clay, with some gravelly plots

Vineyard age : 25 years **Harvest :** from October 1st.

Soil management : Natural grass cover **Vineyard pruning :** Double Guyot

Production : 65 000 bottles **Vintage:** 2012

Alcohol: 13.5%

Closure: Cork

Vineyard

The Château Malmaison vineyard, situated in the Moulis wine-growing area of the Médoc, is one of the oldest in the Médoc. Grape vines have been established here, thanks to a handful of landowners and a sizeable religious community, ever since the middle ages. This property, which adjoins Château Clarke, was also purchased by the Baron Edmond de Rothschild in 1973, with the intention of recreating a large estate. Though in a state of total neglect at the time of purchase, the Château Malmaison has now been restored to its former glory. The vineyard too was completely replanted between 1974 and 1978, and now extends to 33 perfectly maintained hectares. The clay-limestone soil is ideally suited to a blend of 80% Merlot and 20% Cabernet Sauvignon. This particular mixture of grape varieties, dominated by the Merlot, gives us the smooth and rounded wines so typical of this specific area. The greatest possible care is taken at every stage of the production of this wine, right from the maintenance of the vines themselves, which is always aimed at improving quality. At each grape harvest, the grapes are picked by hand and are then meticulously sorted before being vatted. The wine making process then proceeds in automatically thermo-regulated stainless steel vats. Lastly, the wines are matured for 16 months in new barrels and year-old barrels. Thus, the wine produced by Malmaison allies delicacy, suppleness and elegance with a rich and fruity bouquet. Ever since 1997 the Baroness Nadine de Rothschild has continued the proud tradition of the estate in accord with the wishes of her husband.

Winemaking

Harvest is made by hand (Merlot : from 8th to 17th of October, Cabernet Sauvignon : 17th and 18th of October). The grapes are hand selected (before and after destemming). Cold maceration, winemaking in wooden vats and stainless steel tanks. Automatic temperature control system. Micro oxygenation in tank. Malolactic fermentation in new French oak barrels. Ageing : 30% in new barrels, 30% in second fill barrels, the remainder in steel tanks, for 14 months.

Tasting Notes

The nose is very open and dominated by fresh fruit notes (blackcurrent, cherry, plum), and floral touch. In the mouth, the attack is round, the tannic structure is quite dense. The good level of natural acidity reinforces the sensation of freshness.

Château Malmaison

Moulis-en-Médoc

