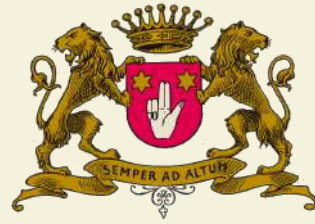


# CHATEAU MALESCOT S<sup>t</sup>.EXUPERY



## Vintage 2022: an undeniable success

Harvest Dates: 19th of September until 5th of October

Harvest: hand-picked in crates, selective sorting in the vines and in the cellar

Alcoholic fermentation: between 8 to 12 days, no yeasting

Type of tanks: stainless steel and concrete, thermoregulated

Ageing time from 12 to 14 months, 70% of new barrels

Specifics: ageing on thin lees, it is stired, non-fined, non-filtered with only one racking during the ageing process.

Est. ABV: 14.5%

Blend:                    55 % Cabernet Sauvignon  
                              40 % Merlot  
                              5 % Petit-Verdot

### Tasting Comment:

A deep and frank color. A pure and fresh nose where a combination of black fruits and white pepper underlines a breadth of textures and flavors. With an outstanding persistence on the palate, coupled with a precise acidity, the 2022 reveals a pas de deux between melted tannins and a silky structure.

The desire to pick the merlots ripe, to leave time for the cabernets to ripe, has made it possible to preserve a sparklig freshness, a clarity of the fruit and the specificity of the terroir.

