



RED

2022

Le Comte de Malartic



BLEND

Merlot 91,5%
Cabernet-Sauvignon 6%
Petit-Verdot 2,5%

DATES OF HARVESTS

Merlot
September 5 to 15
Cabernet-Sauvignon
September 19 to 29
Petit-Verdot
September 19

THE DOMAINE

Second label of the Château in Red and in White

Pessac-Léognan Appellation (A.O.C.)

Owner Bonnie Family

Total area (A.O.C.) 73 hectares (180 acres)

Total area in red 66 hectares (163 acres)

Geology Quaternary Günzian well-drained gravels and clay gravels on shelly limestone and clay subsoil

Grape varieties 56% Merlot - 41% Cabernet-Sauvignon - 2,5% Petit-Verdot - 0,5% Cabernet-Franc

Density of plantation 10 000 plants / ha

Average age of the vineyard 28 years old

Vineyard Management Agroecology, plant cover, eco-pasture, minimal ploughing, with horses

Pruning method Late pruning, in double Guyot

TECHNICAL

Certifications Sustainable farming, High Environmental Value certification 3 Opt A, ISO 14001 (EMS)

Harvest Manual harvest by intra-plot passes, double sorting tables, optical sorting (X-tri)

Vinification Double cap, thermoregulated stainless steel and oak vats

Vat period 20 days

Yields 27 hl/ha

Ageing Early blending, traditional on fine lees in French oak barrels, 30% new oak

Ageing period : In process

Enologiste Consultant Eric Boissenot



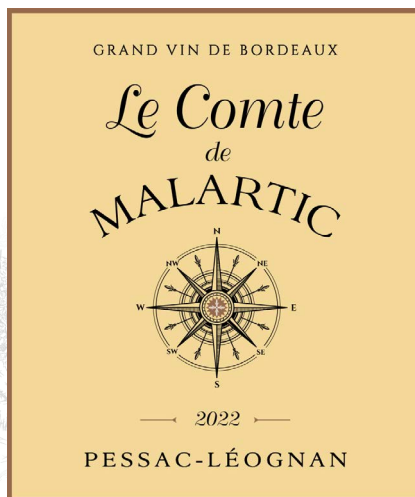
Château Malartic-Lagravière

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Tours by appointment only

Monday to Saturday 10am - 1pm | 2pm - 6pm
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THE VINTAGE

A scorching vintage offering astonishing exceptional quality

A magnificent vintage that, contrarily to expectations, triumphed over spring frosts, drought and heatwaves to offer **superb balance, density and freshness**.

This was a year in which the terroir demonstrated its extraordinary capacity for **resilience** when it is well cared for and the surrounding ecosystem is preserved. While, at the end of August, the gardens and trees were already showing signs of fatigue and losing their leaves due to 2022's four heatwaves and exceptional drought, the vines remained green and in excellent health.

To protect them against such extreme conditions, we have been practising **preventive measures** for several years, such as late pruning, plant cover and relatively little tillage. The vineyard was managed very carefully during July and August, by spraying calcium and clay, to give the vines relief from the heat, and aeration of the foliage around the bunches, but without thinning the leaves so as to keep some protection against the sun.

The harvests, which began on 24 August for the whites, progressed quickly without any problems, and

the last rows of Cabernet Sauvignon were picked on 29 September.

Although early, the vintage nevertheless produced **perfectly ripe grapes**, which offered superb structure.

The whites display great finesse, airiness and **surprising freshness**. They are **very elegant**, the Sauvignons are particularly expressive with an excellent tight structure. The very precise vinification and the gentle barrel-ageing have enabled a bright, lively character to be highlighted.

For the reds, the key to this vintage lies firstly in the **exceptional maturity of Malartic's Cabernet grapes**. This allowed us to obtain sumptuous wines with superb substance and a silky texture supported by a dense structure. **Malartic 2022's tannic balance** is thus particularly interesting: With plenty of freshness, the slender Merlot brings volume and softness. The spectacular Petit Verdot, with remarkable fruitiness and creaminess, contributes with the Cabernet Franc to a global freshness and aromatic richness.

Malartic 2022 reveals **tremendous harmony** and silkiness, accompanied by very elegant, finely textured tannins, **worthy the greatest vintages**.

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