



WHITE

2021

Le Comte
de Malartic

BLEND

Sauvignon 87 %
Sémillon 13 %

DATES OF HARVEST

Sauvignon
September 15 to 24
Sémillon
September 17 to 21

THE DOMAINE

Second label of the Château in Red and in White

Appellation Pessac-Léognan

Owner Bonnie Family

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

Total area in white 7 hectares (17 acres)

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

Grape varieties 78% Sauvignon – 22% Sémillon

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 successive passes

Vinification Inerted slow pressing, fermentation in
oak barrels

Yields 49.50 hl/ha

Ageing On lees, bâtonnage in French oak barrels
(Bordeaux barrels, burgundy “Pièces”, 500 liters
“futs” barrels). 30% new oak.

Ageing period : In process

œnologue Consultant Eric Boissenot



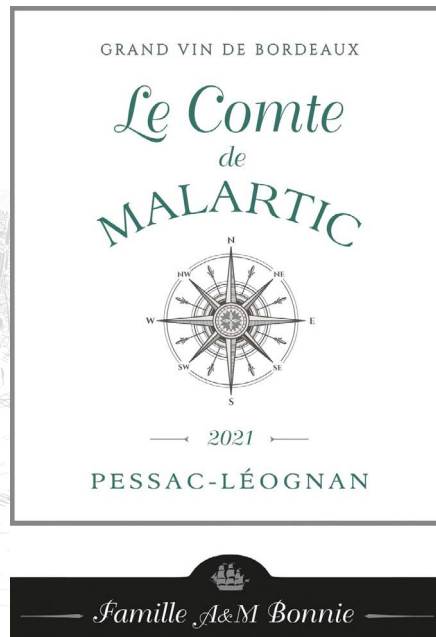
Château Malartic-Lagravière

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Tours by appointment only

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

A terroir-focus and expert vintage.

The mild, warm winter and early spring resulted in an **early bud break**, which was then slowed down by a cold and dry second half of spring. **Severe frosts** on 6 and 7 April left their mark. Late pruning, carried out in March on our most sensitive plots, significantly **reduced their impact**.

May was rainy and cool, but the **flowering**, which was rather early at Malartic, benefited from a window of **mild weather** (end of May, beginning of June). As a result, it was **homogeneous and fast**. This was followed by a stormy period until mid-July, which led to a strong mildew pressure and very active growth of the vines.

Fortunately, from the end of the *véraison* to the beginning of the harvests, there was a very beneficial dry period. The skins and seeds matured to **excellent degrees of ripeness as the harvests approached**.

The white grape harvest started on the 15 September: the grapes were healthy, with great aromatic freshness and good density thanks to the beautiful sunny weather.

The Merlot harvest started at the end of September after a rainy and stressful fortnight. A dry period

followed, enabling us to pick well-ripened, supple, harmonious grapes. We finished with the Cabernet, harvested from 12 to 19 October, in fine weather with marked differences between day and night-time temperatures. The long maturing period resulted in **superb density and magnificent freshness**. The alcohol-acidity balance was excellent.

Initial tastings reveal **great elegance**, with silky, very sophisticated red wines, characterized by freshness and aromatic clarity. There is good density with a velvety tannin texture. The whites are very fresh and offer **good concentration with a beautiful fruitiness**.

It is thus **a vintage that depended very much on the terroir and the winegrower**: adaptation, agility and responsiveness were necessary at all stages of the vintage, with late pruning, maintenance of the plant cover with little ploughing, early and high-quality green harvesting to ensure uniform ripening, and management of the harvests on a daily basis with rapid decision-making.

Our excellent knowledge of Malartic's terroir enabled us to anticipate its reactions and thus maintain the quality and excellence of Malartic's grands vins.



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