

# CHÂTEAU MALVAT 2005

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**COMMUNE:** Saillans

**APPELLATION:** FRONSAC

**VINEYARD SURFACE AREA:** SECOND WINE of CHÂTEAU  
Villars

**PRODUCTION:** 13.600 bottles

**SOIL TYPE:** Chalky clay

**AGE OF THE VINES:** 10 YEARS

**GRAPE VARIETIES:** 100 % MERLOT Noir

**WINEMAKING TECHNIQUES:** MANUAL picking (19<sup>th</sup>  
and 30<sup>th</sup> of SEPTEMBER);  
closed CONCRETE VATS; 21 days MACERATION; TEMPERATURE  
REGULATED by  
HEAT pump: 28 C.

**ELABORATION:** 100% AGED in closed CONCRETE VATS.  
Clarified with EGG WHITES and only lightly filtered.  
BOTTLED in FEBRUARY 2007.

**TASTING NOTES:** A REALLY EXCEPTIONAL YEAR of dryness,  
which COMBINED MODERATE  
HEAT, MAXIMUM SUNLIGHT and small yields. EVERYTHING WAS  
THERE TO MAKE AN OUTSTANDING WINE... which it BECAME.  
VERY INTENSIVE COLOUR, in the NOSE black fruit and spices.  
SMOOTH MOUTH with VERY STRUCTURED TANNINS and a lot of  
body.

This wine is so full of life that it will be able to give  
pleasure for a long time.

**DRINKING TEMPERATURE:** 16 C.

**BEST BETWEEN:** 2007 and 2012.

