

CHÂTEAU MALVAT 2006

COMMUNE: Saillans

APPELLATION: FRONSAC

VINEYARD SURFACE: SECOND WINE of CHÂTEAU VILLARS

PRODUCTION: 9,600 BOTTLES (ESTIMATE)

SOIL: Clay and limestone

AGE OF VINEYARD: 10 years

GRAPE VARIETIES: 100 % Merlot Noir

VINIFICATION: Manual harvest on September 22 and 23

Traditional 19-day maceration with twice-daily pump-overs

Fermentation temperature: 29 C

MATURATION: 100 % vat-aged

Fined with fresh egg whites

Bottling planned for February 2008

CHARACTERISTICS: A rather atypical year in terms of weather conditions. Spring was cool but dry, July very hot, August uneven and September two-sided:

first intensely hot, then suddenly very cool. A real vintner's vintage, where quality depended first on vineyard work, then on harvesting speed. Very nice classic style with enough depth to please for at least ten years.

Very intense colour, nose of ripe fruit, rather concentrated, round and soft, with good tannins that will soften with maturation.

FOOD MATCHES: Serving temperature: 16

