

CHATEAU MALVAT

2004

COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	Second Wine of Château Villars
PRODUCTION:	13,500 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	10 years
GRAPE VARIETIES:	100 % Merlot Noir
VINIFICATION:	Manual harvest on October 2 and 6 Traditional 25-day maceration with twice-daily pump-overs Fermentation temperature: 30 °C
MATURATION:	100 % vat-aged Fined with fresh egg whites Bottled in March 2006
CHARACTERISTICS:	A late year, marked once again by unusual dryness; nevertheless the vines have produced a very generous crop. Very classic vintage, beautiful colour, a nose of ripe fruit, well-structured and persistent tannins that promise a long aging potential and much drinking pleasure.
FOOD MATCHES:	Stuffed tomatoes, Loin of veal with peas and bacon cubes Serving temperature: 16 °C Peak: 2007 to 2010

