

# CHATEAU MALVAT

## 2005

<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	Second Wine of Château Villars
<b>PRODUCTION:</b>	13,600 bottles
<b>SOIL:</b>	Clay and limestone
<b>AGE OF VINEYARD:</b>	10 years
<b>GRAPE VARIETIES:</b>	100 % Merlot Noir
<b>VINIFICATION:</b>	Manual harvest on September 19 Traditional 21-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
<b>MATURATION:</b>	100 % vat-aged Fined with fresh egg whites Bottled in February 2007
<b>CHARACTERISTICS:</b>	A year of exceptional dryness, combining moderate heat, maximum sunshine and small yields. All conditions were met for this vintage to be outstanding – and it is. Very intense colour, a nose of dark fruit and spices, smooth on the palate with very structured tannins, a body and vivaciousness that will allow this wine to please for a very long time to come.
<b>FOOD MATCHES:</b>	Serving temperature: 16 °C Peak: 2007 to 2011

