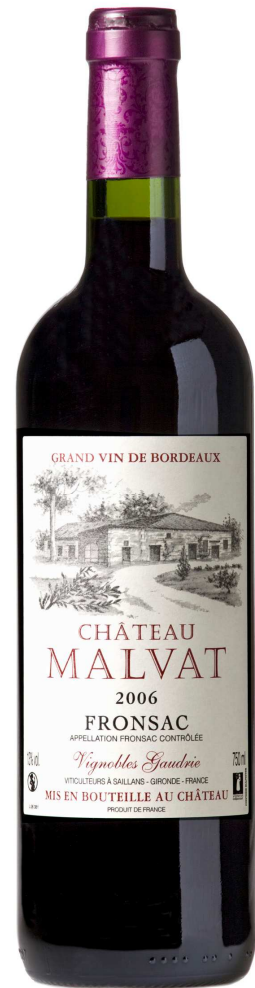


CHATEAU MALVAT

2006



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	Second Wine of Château Villars
PRODUCTION:	19,000 bottles
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 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, the 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:	Risotto with cèpe mushrooms, Lamb skewers, Serving temperature: 16 °C Peak: 2008 to 2011