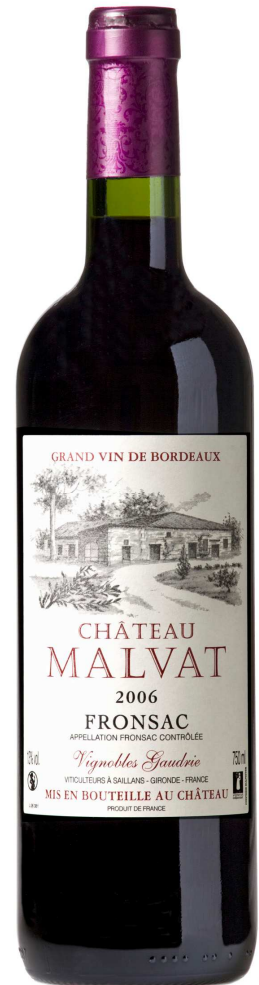


CHATEAU MALVAT

2008



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	Second Wine of Château Villars
PRODUCTION:	12,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	10 years
GRAPE VARIETIES:	100 % Merlot Noir
VINIFICATION:	Manual harvest on September 30 and October 1. Traditional 20-day maceration with twice-daily pump-overs Fermentation temperature: 29 °C
MATURATION:	100 % vat-aged Bottling planned for February 2010.
CHARACTERISTICS:	Back to earth... Back to classicism! Many tasters affirm that 2008 is the best vintage since 2005! One thing is certain: 2008 is praise to slowness, slow ripening due to a long and beautiful late season and very slow evolution in barrels. It is a marathon runner and will show its dense tannins and its closed character for a long time, but only timidly its huge potential. This is a vintage for real Bordeaux-Lovers.
FOOD MATCHES:	Stuffed tomatoes, Loin of veal with peas and bacon cubes Serving temperature: 16 °C Peak: 2011 to 2014.