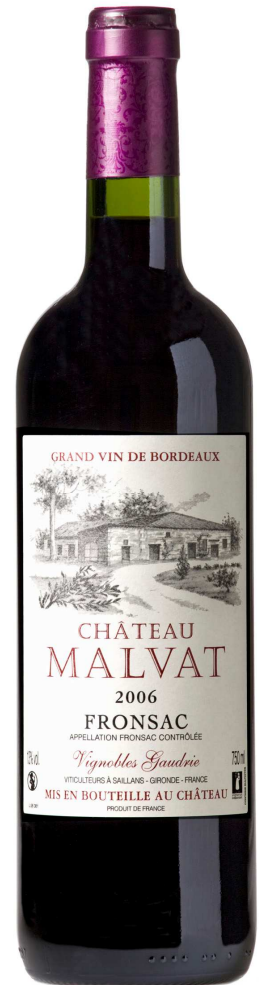


CHATEAU MALVAT

2009



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	Second Wine of Château Villars
PRODUCTION:	16,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	10 years
GRAPE VARIETIES:	100 % Merlot Noir
VINIFICATION:	Manual harvest on September 28. Traditional 20-day maceration with twice-daily pump-overs Fermentation temperature: 29 °C
MATURATION:	100 % vat-aged Bottling planned for February 2010.
CHARACTERISTICS:	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.
FOOD MATCHES:	Stuffed tomatoes, Loin of veal with peas and bacon cubes Serving temperature: 16 °C Peak: 2011 to 2014.