

# CHATEAU MALVAT

## 2010



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	Second Wine of Château Villars
<b>PRODUCTION:</b>	20,000 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 30 and October 05. Traditional 20-day maceration with twice-daily pump-overs Fermentation temperature: 29 °C
<b>MATURATION:</b>	100 % vat-aged Bottling in March 2012.
<b>CHARACTERISTICS:</b>	2010 remains in our memory as the driest year ever, hot and sunny, favourable for a very good vintage. The velvety tanins and the silky roundness of this 2010 balance successfully a concentration beyond the bounds, which offers the wine an ageing capacity of around eight years.
<b>FOOD MATCHES:</b>	Stuffed tomatoes, Loin of veal with peas and bacon cubes Serving temperature: 16 °C Peak: 2013 to 2016.