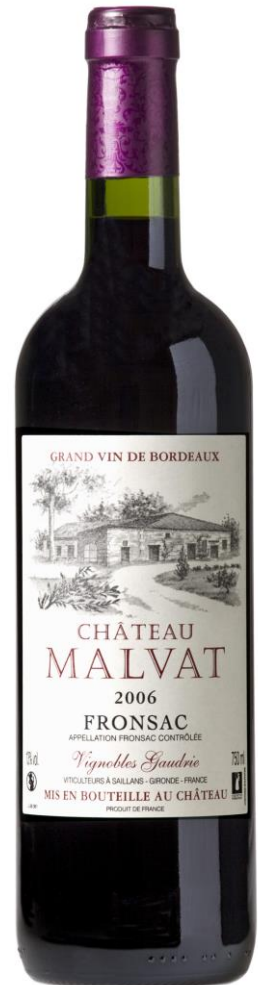


CHATEAU MALVAT 2010



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	Second Wine of Château Villars
PRODUCTION:	20,100 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	10 years
GRAPE VARIETIES:	100 % Merlot Noir
VINIFICATION:	Manual harvest on September 30 and October 05. Traditional 20-day maceration with twice-daily pump-overs Fermentation temperature: 29 °C
MATURATION:	100 % vat-aged Bottled on March, 21 st , 2012.
CHARACTERISTICS:	2010 remains in our memory as the driest year ever, hot and sunny, favourable for a very good vintage. The velvety tannins and the silky roundness of this 2010 balance successfully a concentration beyond the bounds, which offers an ageing capacity of around eight years to the wine.
TASTING:	Serving temperature: 16 °C Drinking window: 2013 to 2016.