

CHATEAU MALVAT

2012



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	Second Wine of Château Villars
PRODUCTION:	5,100 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	10 years
GRAPE VARIETIES:	100 % Merlot Noir
VINIFICATION:	Manual harvest on October 04. Traditional 19-day maceration with twice-daily pump-overs Fermentation temperature: 29 °C
MATURATION:	100 % vat-aged Bottled on September, 1 st , 2014.
CHARACTERISTICS:	Little climatic miracle...! After a nice start of an ideal spring the weather turned fresh and humid until the middle of July – and our spirits were low. August and September brought back sun and heat, so they gave the missing energy to the vines in order to ripen and refine the beautiful grapes which were ready to harvest in the beginning of October. Indeed, the quantity is very small, but who will care about that in some years time, when we will taste such a wonderful outcome!
TASTING:	Serving temperature: 16 °C Drinking window: 2015 to 2018.