

# CHATEAU MALVAT

## 2014



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	Second Wine of Château Villars
<b>PRODUCTION:</b>	4,600 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 October 05. Traditional 18-day maceration with twice-daily pump-overs Fermentation temperature: 29 °C
<b>MATURATION:</b>	100 % vat-aged Bottled on September, 3 <sup>rd</sup> , 2016.
<b>CHARACTERISTICS:</b>	<b>A beautiful September miracle!</b> Two exceptional months of beautiful weather showed the rhythm of this amazing vintage: a hot June full of light made the blossoming of the vines beautiful, homogenous and quick. September was very hot and dry and gave us very ripe grapes full of sun. Beautiful fruit, round tannin and a smooth mouth. Thus, you can appreciate this wine young already.
<b>TASTING:</b>	Serving temperature: 16 °C Drinking window: 2015 to 2018.