

# CHATEAU MALVAT

## 2015



|                          |  |
|--------------------------|--|
| <b>COMMUNE:</b>          | Saillans   |
| <b>APPELLATION:</b>      | Fronsac  |
| <b>VINEYARD SURFACE:</b> | Second Wine of Château Villars   |
| <b>PRODUCTION:</b>       | 11,000 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 October 04.<br>Traditional 18-day maceration with twice-daily pump-overs<br>Fermentation temperature: 28 °C  |
| <b>MATURATION:</b>       | 100 % vat-aged<br>Bottled on March, 23 <sup>rd</sup> , 2017  |
| <b>CHARACTERISTICS:</b>  | <b>A very special climate... !</b><br>Spring began fresh, then the vines grew and blossomed quickly thanks to a very long period of dry and very hot weather. (April to July). The rain in August was favourable to the vines because it reduced drought stress to its reasonable extent. The rains of middle September feigned the winemakers' good humour a bit, but not the very beautiful quality of the vintage which we brought into the cellar by the end of September and the beginning of October during sunny days.<br>Very beautiful fruit, round tannins and a smooth mouth - these are the most beautiful qualities of this vintage which reminds us a lot of 2009. |
| <b>TASTING:</b>          | Serving temperature: 16 °C<br>Drinking window: 2017 to 2021.   |