

CHATEAU MALVAT 2016



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	Second Wine of Château Villars
PRODUCTION:	13,600 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	10 years
GRAPE VARIETIES:	100 % Merlot Noir
VINIFICATION:	Manual harvest on October 09 th . Traditional 21-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % vat-aged Bottled on April, 23 rd , 2018
CHARACTERISTICS:	2016 : My beautiful winemaker-summer ! After an extremely rainy and cold winter and spring, an incredible dryness settled down from the end of June to the end of October. The vines did not need more than that for producing wonderful, ripe grapes. A staggering vintage !
TASTING:	Serving temperature: 16 °C Drinking window: 2019 to 2022.