

CHATEAU MALVAT 2018



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	Second Wine of Château Villars
PRODUCTION:	26.000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	10 years
GRAPE VARIETIES:	100 % Merlot Noir
VINIFICATION:	Manual harvest on October 06 th . Traditional 32-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % vat-aged Bottled on March 2020
THE VINTAGE:	After a cool spring, it took some time before the weather became nice. But all of a sudden, the vines woke up under a wonderful sun which warmed up the atmosphere quickly for an incredibly long time from July to October. The dream of each winemaker: a calm harvest, from day to day, according to the ripeness of the grapes, no stress...! A vintage which belongs to the family of the «Outstanding Ones», like 2010 or 2005.
TASTING:	Serving temperature: 16 °C Drinking window: 2021 to 2025.