

CHATEAU MALVAT

2019

COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	Second Wine of Château Villars
PRODUCTION:	13.000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	10 years
GRAPE VARIETIES:	100 % Merlot Noir Bottling on the 15 th of September 2021.
VINIFICATION:	Harvest on 3 rd and 4 th of October. Traditional 23-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % vat-aged
THE VINTAGE:	The wonderful conclusion of an absolutely untypical year. A very dry winter, a rather cool spring, a very humid June and finally a strong summer dryness gave its very special character to the 2019 vintage. In spite of these vagaries of climate, the wines are amazingly balanced, very rich, without excess and with wonderful, soft tannins. A very generous, but elegant wine, a real success.
TASTING:	Serving temperature: 16 °C Drinking window: 2022 to 2026.

