Wijnfiche

Château Malartic Lagravière Rouge - G.C.C. | Pessac Léognan France (GRAVES) — 2020

Vinification

Manual harvest by intra-plot passes, double sorting tables Sustainable farming, High Environmental Value certification*, ISO 14001 (EMS). Double cap, thermoregulated stainless steel and oak vats. Fermentation during 21 - 23 days. Early blending, traditional on fine lees in French oak barrels, new oak 65% (18 months).

Taste

Blackberries and licorice with blackcurrants. Mushroom, too. Medium to full body. Creamy and soft tannins that are fine textured. Delicious finish. Racy, polished and sophisticated.

Food pairing

Cheese - hard | Meat - grillades | Game

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (50%), Merlot (48%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

