

## **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%), Cabernet Franc (2%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

