Wijnfiche

Château Malartic Lagravière Blanc | Pessac Léognan France (BORDEAUX) — 2021

Vinification

Manual harvest with multiple selections of the best grapes. Inerted slow pressing and fermentation in oak barrels. Ageing in French oak (50% new), on the lees with regular batonnage.

Taste

The style here in 2021 is very reserved, with finely crushed saline minerals complemented by layers of desiccated white peach, chamomile and verbena. This is matched by a supple and gently polished texture at the start, medium-bodied, with veins of bitter citrus pith, lightly bitter phenolics, and fabulously driven acidity. This is just delicious, with a saline and mouthwatering attack, and it displays great potential for development.

Food pairing

Fish - salmon | Risotto | Asparagus | Poultry - Bresse chicken | Calfmeat

General information

Type: White wine
Grape varieties: Sauvignon blanc (89%), Sémillon (11%)
Viticulture: Sustainable/HVE
Storage (years): + 7-10
Serving temperature: 10-12 °C
Taste profile: Complex with oak

