Wijnfiche

Le Comte de Malartic Rouge | Pessac Léognan
France (GRAVES) — 2022

Vinification

Manual harvesting with multiple passes through the vineyard. Vinification in wooden and stainless steel tanks over a period of three weeks. Traditional ageing on the lees in French oak barrels (30% new oak) for 15 months.

Taste

Comte de Malartic is the new name for the second wine of Château Malartic. It displays a deep purple-blue colour with aromas of plum, blackcurrant and redcurrant jam. Alongside the fruit, subtle notes of pencil shavings, tree bark and black pepper emerge in the background. Medium- to full-bodied on the palate, it is juicy, with soft tannins and a vibrant, spicy finish.

Food pairing

Tenderloin | Meat - grilled | BBQ | Entrecote

General information

Type: Red wine
Grape varieties: Merlot (78%), Cabernet Sauvignon (18%), Petit Verdot (4%)
Viticulture: Sustainable/HVE
Storage (years): + 7-10
Serving temperature: 18 °C
Taste profile: Smooth juicy

