Wijnfiche

# Le Comte de Malartic Blanc | Pessac Léognan France (GRAVES) — 2020

## Vinification

The harvest dates for Sauvignon Blanc and Sémillon were respectively August 25th - September 2nd and September 3rd - 7th in 2020. After manual harvesting, gentle pressing and fermentation in wooden barrels follow, with the aim of promoting good integration of the woody aromas. After vinification, the wine further matures in the cellars of the estate. It rests for 12 months in French oak, of which approximately 1/4 are new barrels and 3/4 are reused barrels. The wine remains in contact with the yeast cells and b§atonnage is carried out at the appropriate time.

## Taste

Le Comte de Malartic is the new name for the second wine of Château Malartic Lagravière. The wine leaps from the glass with lively citrus notes such as freshly squeezed lemon, lime zest, grapefruit, and wet pebbles. Additionally, there are hints of candied pear and nutmeg. In the mouth, this wine has a medium body with a slightly viscous mouthfeel. Lively citrus flavors accompany the wine to a fresh, mouthwatering finish.

## Food pairing

Chicken | Oysters - scalloped | Shellfish - sea mussels | Gamba - grilled | Risotto

## General information

Type: White wine
Grape varieties: Sauvignon blanc (70%), Sémillon (30%)
Viticulture: Sustainable/HVE
Storage (years): + 5-7
Serving temperature: 10-12 °C
Taste profile: Aromatic fresh




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