



L'ÉLÉGANT

BORDEAUX BLANC AOC (WHITE)

Aromatic and woody on the palate

2006

HISTORY & GEOGRAPHY The history and identity of Château Malagar wines are intimately connected with the breath-taking beauty of its landscapes and its terroir. It is like a miniature Tuscany on the borders of Sauternes, Loupiac and Entre-Deux-Mers! A place where the terroir and the grape varieties that grow on it combine in infinitely variable ways to forge a new vintage.

TERROIR & VINEYARD AREA The vineyard covers 27 hectares (67 acres) and includes 7 hectares (17 acres) of vines for white wine. On average, the vines are 25 years old. The sloping topography provides for good natural drainage of the soil which is made up of marl and sandy clay with molasse deposits in the lower parts and quite recent silt at the top.

GRAPE VARIETIES 80% Semillon, 20% Sauvignon

HARVEST By machine

WINEMAKING TECHNIQUES After allowing the juice's sediments to settle while it is kept cold, it is held on its lees at a low temperature for a fortnight. Fermentation then begins and is controlled at low temperatures. Natural yeasts are used.

AGEING The wine is aged in vats on its lees for three months.

ANNUAL PRODUCTION 25.000 bottles.

TASTING NOTES Banana, blackberry, grilled and woody aromas. Lovely hints of wood and faultless on the palate.

OWNER Jean Merlaut

OENOLOGIST Christian Sourdes

CELLAR MASTER Frederic Franzon