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## L'ÉLÉGANT

### BORDEAUX BLANC AOC (WHITE)

*Cooked fruit and citrus*

**2008**

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**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** 21,000 bottles.

**TASTING NOTES** Aged colour, cooked fruit, mineral and citrus aromas.

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**OWNER** Jean Merlaut

**OENOLOGIST** Christian Sourdes

**CELLAR MASTER** Frederic Franzon

**CHÂTEAU MALAGAR** 17 Route de Malagar, 33490 Saint-Maixant, France -**REGISTERED OFFICE** 45 Route de Dudon, 33880 Baurech, France

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