



LE LITTÉRAIRE

AOC CÔTES DE BORDEAUX ROUGE (RED)

Fuity, supple and pleasant

2013

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 19 hectares (47 acres) of vines for red 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 50% Merlot, 15% Cabernet Sauvignon, 35% Cabernet Franc

HARVEST By machine

WINEMAKING TECHNIQUES The red is traditionally made. All the vats have temperature control systems. The harvest is allowed to steep for two days at low temperatures, then fermentation takes place between 22° and 30°C (72° and 86°F) over a period of two to three weeks. Natural yeasts are used.

AGEING The wine is aged on its lees in vats and French oak barrels for twelve months. It is raked traditionally and blended before being bottled.

ANNUAL PRODUCTION 35,000 bottles.

TASTING NOTES Light colour. Initially quite fruity on the nose when allowed to breathe. Light fruit, vanilla and chewy, hollow on the mid-palate, very supple and pleasant drinking.

OWNER Jean Merlaut **OENOLOGIST** Christian Sourdes **CELLAR MASTER** Frederic Franzon