



LE NOBEL

AOC PREMIÈRES CÔTES DE BORDEAUX LIQUOREUX (SWEET WHITE)

Smooth, fruity and creamy

2002

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 hand in 2 to 4 passes

WINEMAKING TECHNIQUES After allowing the juice's sediments to settle while it is kept cold, the wine ferments in barrels and is kept on its lees. Natural yeasts are used.

AGEING The wine is aged in barrels made from French oak.

ANNUAL PRODUCTION 6,000 bottles.

TASTING NOTES Malagar sweet white is a 1ères Côtes de Bordeaux made from grapes that undergo a series of careful sorting operations. The wine's rich suppleness, freshness and roasted notes bear witness to its rich history. Golden yellow colour, subtle nose with crystallised fruit, rich spice, fruit and elegance. Long.

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