



Wijnfiche

Château Malartic Lagravière Blanc | Pessac Léognan France (BORDEAUX) – 2019

Vinification

Manual harvest with multiple selections of the best grapes. Inerted slow pressing and fermentation in oak barrels. Ageing for 14 months in French oak (55% new), on the lees with regular batonnage.

Taste

Aromas of grilled pineapple, clove, lemon peel, lime pith and green mango. White pepper, crushed stones and some cedar, too. It's medium-to full-bodied with bright acidity. Layered and very long. Serious white. Needs time to open and show more Exceptional form here. Drink from 2023.

Food pairing

Fish - salmon | Veal blanquette | Risotto | Asparagus | Poultry - Bresse chicken

General information

Type: White wine

Grape varieties: Sauvignon blanc (76%), Sémillon (24%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 10-12 °C

Taste profile: Complex with oak

