



Wijnfiche

# Château Malartic Lagravière Blanc | Pessac Léognan France (BORDEAUX) – 2021

## Vinification

Manual harvest with multiple selections of the best grapes. Inerted slow pressing and fermentation in oak barrels. Ageing in French oak (50% new), on the lees with regular batonnage.

## Taste

The style here in 2021 is very reserved, with finely crushed saline minerals complemented by layers of desiccated white peach, chamomile and verbena. This is matched by a supple and gently polished texture at the start, medium-bodied, with veins of bitter citrus pith, lightly bitter phenolics, and fabulously driven acidity. This is just delicious, with a saline and mouthwatering attack, and it displays great potential for development.

## Food pairing

Fish - salmon | Risotto | Asparagus | Poultry - Bresse chicken | Calfmeat

## General information

Type: White wine

Grape varieties: Sauvignon blanc (89%), Sémillon (11%)

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 10-12 °C

Taste profile: Complex with oak

