



WHITE 2023

Le Comte de Malartic



BLEND

Sauvignon 66%
Sémillon 34%

DATES OF HARVEST

Sauvignon August 28 to
September 8

Sémillon
September 11

THE DOMAINE

Second label of the Château in Red and in White

Appellation Pessac-Léognan

Owner Bonnie Family

Total area (A.O.C.) 73 hectares (180 acres)

Total area in white 7 hectares (17 acres)

Geology Quaternary Günzian well-drained gravels and clay gravels on shelly limestone and clay subsoil

Grape varieties 78% Sauvignon – 22% Sémillon

Density of plantation 10 000 plants / ha

Average age of the vineyard 28 years old

Vineyard Management Agroecology, plant cover, eco-pasture, minimal ploughing, with horses

Pruning method Late pruning, in double Guyot

TECHNICAL

Certifications Sustainable farming, High Environmental Value certification 3 Opt A, ISO 14001 (EMS)

Harvest Manual harvest by successive passes

Vinification Inerted slow pressing, fermentation in oak barrels

Yields 49.48 hl/ha

Ageing On lees, bâtonnage in French oak barrels (Bordeaux barrels, burgundy "Pièces", 500 liters "futs" barrels). 10% new oak.

Ageing period : 12 months

Œnologiste Consultant Eric Boissenot



Château Malartic-Lagravière

43 Avenue de Mont de Marsan - 33850 Léognan
Tél. +33 (0)5 56 64 75 08 malartic-lagraviere@malartic-lagraviere.com

Tours by appointment only Monday to Saturday
10am - 1pm | 2pm - 6pm
malartic-lagraviere.com





THE VINTAGE

The 2023 vintage at Malartic. Generous and elegant: the return of a great Bordeaux classic

The 2023 vintage was generous, with excellent quality for both the white and red wines. A great success for the estate, even if it required a great deal of attention and precision in the vineyard. The threat of disease over the summer was high but successfully managed.

A mild, rainy winter gave way to an almost tropical spring. Showing a good cluster formation, flowering homogenous at the end of May. The vines are in good shape, regulated by an precise canopy management in terms of both the leaves and the bunches. The threat of disease was significant from May to end of July, due to the high humidity, but the Malartic vines remained healthy, with our teams monitoring them closely on a daily basis. Ultimately, it was the return of real oceanic weather, with alternating heat and rain, which led to a very complete growth cycle with uniform, fully ripened grapes.

Mild temperatures until the third week of August were ideal for the white grapes. Harvested between 28 August and 8 September, they produced fabulously precise, fresh, well-structured wines.

The Merlot, harvested from 12 September, revealed real substance and freshness. The Indian summer that began at the end of September, with warm daytime temperatures but cool nights, provided ideal conditions for optimal ripeness of our Cabernets, which we finished harvesting on 6 October.

The Malartic 2023 wines are already proving to be splendid, with plenty of substance, freshness and elegance. They offer remarkable balance, with tannic finesse and velvety mouthfeel, which should make this vintage another great classic.



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**Alexandrema.com – Alexandre Ma –
Tasting report Bordeaux 2023
91-92**

The 2023 vintage of Le Comte de Malartic, with its 37% Semillon content, may appear slightly thin on the finish, yet it carries an ideal clarity and purity. The initial warmth upon entry swiftly melts on the palate, leaving behind lingering notes of banana, pear, and canned pineapple. The classic minerality cleverly extends the length of the wine, adding a natural touch to its profile.

**Vinum.eu – Adrian Van Velsen –
Bordeaux extra : primeur 2023
90**

Frisch und sortentypisch, vom Sauvignon geprägt, Zitrusfrüchte, Passionsfrucht; cremiger Gaumen, satte Frucht, moderate Säure, würziges, reiffruchtiges Finale. Hohes Niveau für einen Zweitwein. (Frais et typique du cépage, caractérisé par le Sauvignon, les agrumes, le fruit de la passion ; Bouche crémeuse, fruit riche, acidité modérée, finale épicée et fruit mûr. Un standard élevé pour un second vin).



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Visites sur rendez-vous

Du lundi au samedi 10h - 13h | 14h - 18h
malartic-lagraviere.com