

CHATEAU MALESCOT S^t.EXUPERY



Vintage 2024: A True Classic

Harvest Dates: 1st until 15th of October

Harvest: hand-picked in crates, selective sorting in the vines and in the cellar

Alcoholic fermentation: between 8 to 12 days, no yeasting

Type of tanks: stainless steel and concrete, thermoregulated

Ageing time from 14 to 16 months, 50% of new barrels

Specifics: ageing on thin lees, it is stired, non-fined, non-filtered

Est. ABV: 13%

Blend: 53 % Merlot
40 % Cabernet Sauvignon
7 % Petit-Verdot

Tasting Comment:

Malescot 2024 has a classic ageing potential.

This 2024 vintage charms with its refined complexity, where spicy notes and a subtle touch of black pepper blend harmoniously with delicate red fruit aromas.

On the palate, it stands out with its silky texture, elegant tannins, and vibrant acidity, lending it a delightful freshness. The whole is enhanced by meticulous and precise ageing.

This delicate 2024 vintage, with its persistent finish, surprises us with its revealed indulgence.

