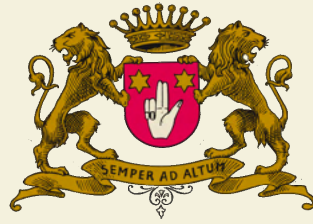


CHATEAU MALESCOT S^t EXUPERY



Vintage 2021: a winning gamble

Harvest Dates: 30th of September until 8th of October
12th until 20th 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 12 to 14 months, 60% of new barrels

Specifics: ageing on thin lees, it is stired, non-fined, non-filtered with only one racking during the ageing process.

Est. ABV: 13%

Blend:

- 49 % Cabernet Sauvignon
- 38 % Merlot
- 8 % Cabernet Franc
- 5 % Petit-Verdot

Tasting Comment:

A mild winter, a cool spring, a cold summer...

We have chosen to leave the grapes on the vines as long as possible so that the vegetal character fades to be replaced by the fruit.

Today, the Malescot 2021 stands out as a classic, tender and precise.

It expresses very well the terroirs and the nuances of the cepages.

Delicious, full of vivacity, the Malecot 2021 shares its balance and vitality with us.

