

CHÂTEAU MALMAISON
BARONNE NADINE DE ROTHSCHILD
2016
MOULIS-EN-MEDOC



Château Malmaison, in the Moulis-en-Médoc appellation, is one of the oldest estates in the Médoc. Grapes have been grown here, thanks to a handful of different owners and a sizeable religious community, ever since the Middle Ages. This property, which adjoins Château Clarke, was **purchased by Baron de Rothschild in 1973**. Thanks to his impetus, the vineyard was restored to its former glory. He named the wine **after his spouse, the elegant Baroness Nadine de Rothschild**, who is also passionate about gardening. The vineyard now covers 33ha of clay-limestone soil, which is ideal for Merlot, the predominant grape variety. Château Malmaison allies delicacy, suppleness and elegance with a rich and fruity bouquet.

THE VINEYARD AREA : 33 ha

BLEND : 80% Merlot and 20% Cabernet Sauvignon

ALCOHOL : 14 %

THE VINEYARD

SOIL TYPE : Limestone and clay with some gravelly plots

AVERAGE AGE OF THE VINES : 30 years

VINE DENSITY : 7 000 vines/ha

GRAPE VARIETIES : 80% Merlot, 20% Cabernet Sauvignon

PRUNING: Double Guyot

VINE MANAGEMENT : Natural grass cover

HARVEST : Hand and mechanical picking with hand selection of the grapes (before and after destemming)

HARVEST PERIOD : Merlot from 09/29 to 10/15, Cabernet Sauvignon from October 13th to 18th

THE WINE





WINEMAKING : Fermentation in stainless steel tanks. Automatic thermorégulation system. Micro oxygénation in tank.

AGEING : 30% in new barrels, 70% in second fill barrels.

AGEING DURATION : 16 months

PRODUCTION : 75 000 bottles

TASTING COMMENTS

-  Deep crimson colour
-  The extremely elegant nose offers aromas of black fruit with a touch of liquorice combined with lovely floral notes, enhanced by subtle roasted fragrances.
-  The palate is full and dense starting with the attack, underpinned by an amazing freshness up to the finish where the still young tannins are well defined.
-  This wine has an ageing potential about 15 years, but is also enjoyable when young. It should ideally be consumed between 2020 and 2031.

FOOD & WINE PAIRINGS

This wine will pair nicely with grilled meats, meat dishes with sauce and assorted cheeses.

The food & wine pairing of **JULIEN GATILLON**, two-starred chef of « **Le 1920** » in Megève : *Basque chicken, chorizo-stuffed piquillo peppers.*

RATINGS & COMMENTS

GRAND GOLD MEDAL SELECTIONS MONDIALES DES VINS CANADA 2020

GOLD MEDAL SAKURA JAPAN AWARDS 2020

93 pts JAMES SUCKLING JAMES SUCKLING 02/04/2019

