

CHÂTEAU MALBEC

BORDEAUX

2022



CELLARING & SERVICE



14 -17°C



4 to 5 years



1 hour

TASTING NOTES



The color is intense and very clear.



The nose evokes Bordeaux classicism with aromas of ripe fruits and a menthol touch (eucalyptus).



There is a beautiful balance between freshness and structure, showcasing a classic profile. The palate reveals pleasant spices and an enticing roundness.

FOOD & WINE PAIRINGS

Fine charcuterie, Italian-style beef tartare, grilled or barbecued meats, duck breast peppor or a Savoyard fondue.

THE ESTATE

- Château Malbec is a magnificent venue for receptions.
- The 1860 building and the cellar, renovated in 2016, add a touch of history and modernity to this exceptional venue.
- The cradle of the Malbec grape variety in Bordeaux, the château boasts a diversity of terroirs and grape varieties (for a classic Bordeaux) of internationally recognized elegance.
- Clay-limestone soils, Pyrenean gravel on the surface, and high planting densities (6,500 to 7,200 vines/ha) exceeding AOC standards bear witness to search of excellence.
- The vineyard covers 34 ha, 28% of which is planted with agroecological infrastructure (trees, hedges...).

VINEYARD MANAGEMENT

- Cavaillon work and inter-row mowing.
- Double guyot pruning.
- Work of the soil (grassing of the vine).
- Green work (suckering, lifting)
- Mechanical leaf stripping on the most vigorous plots.
- Mechanical harvest with on-board sorting.

VINIFICATION / AGEING

- Harvest harvested at low temperature then gradually increase in temperature to reach 28 ° C at the end of fermentation necessary for the extraction of anthocyanins.
- Plot - based vinification, and management of extractions for tasting.
- Traditional vinification in thermoregulated stainless steel vats.
- Aging 10 months: 20% of the volume in French oak barrels and 80% of the volume in thermoregulated stainless steel vats, in the search for the preservation of the fruit.

HARVEST DATES

From september 8th to october 10th

BLEND

Merlot: 67%
Cabernet-Sauvignon: 20%
Petit Verdot : 6%
Malbec: 4%
Cabernet Franc: 3 %

TERROIRS

Clay-limestone with Pyrenean gravel on the surface.

TECHNICAL TEAM



Stéphane Rouxel
Cellar Master



Cécile Mesure
Winemaking Consultant

ACCREDITATIONS



INTO THE VINEYARD



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