



M. de MALLE

GRAVES

2013

Terroir

Soil : sandy with a gravelly-clay texture
Surface : 3 ha at the East of Preignac
Grape Varieties : 86 % Sauvignon
14 % Semillon
Average of the Vineyard: 25 years
Density of Plants : 6600 vines/ha
Yield : 42 hl/ha
Production : 7900 bottles
Alcohol: 12,92 %

Harvest

From 17th to 20th September.
Harvest Under cloudy weather.
Same maturing for both grapes
Sauvignon et Semillon.
The vintage was not easy due to the weather : extremely rainy spring and early summer, then a dry and warm month of July followed by a hot August with cool nights.



Winemaking

The grapes are brought to the cellars in small loads. An initial pre-fermentation cold macération precedes the very delicate pressing of the grapes. The addition of enzymes and the settling of the must are also done under strict cold temperature conditions.
The wine spends approximately 9 months on the fine lees.

Ageing

The maturing in stave-wood (split, not sawn) oak barrels lasts between 6 and 9 months. The wine is bottled in May/June and is then rested for few months.

Dishes/Wines Harmony

Fresh starters, salads.
Seafood.
Cooked or raw white fish.
Cooked in sauce or grilled white meat.
Fresh or dry goat's cheese.

Tasting Notes

Eye : golden colour with green reflects.
Nose : exotic fruits aromas, enhanced by soft spicy notes. White flower aromas with freshness.
Mouth : supple and round. Intense finish.

Rewards

Bronze Medal : Prix plaisir Bettane et Desseauve 2015
Silver Medal : concours de Bordeaux vins d'Aquitaine 2015