



La Closserie de Malescasse

Haut-Medoc, France, 2019

TASTING NOTES

A dark garnet color with brilliancy, a bouquet of fresh dark berries and a touch of toasted notes. A hint of sweetness on the end of the palate that gives good balance to the well-developed tannins.

DOMAINE

Château Malescasse is located in Lamarque. This 40-hectare single vineyard was acquired by Vignobles Austruy in 2012. La Closserie de Malescasse is made from younger vines on the estate, giving it a fresh and fruity style for a highly versatile red wine.

VINEYARD

Vineyard size 40 hectares
Soil composition Quaternary gravels and sands emblematic of the Médoc

WINEMAKING

Fermentation container Destemming, Light Crush with fermentation in stainless steel vats. Temperature control at 26-28°C, pumping over.
Maceration technique Malolactic fermentation in vats for 3 weeks
Type of aging container barrels
Age of aging container 10 months in barrels (barrel age 1 and 2 years)
Type of oak French
Bottles produced 65,000
Winemaker Bertrand Chemin
Consulting Oenologist Stéphane Derenoncourt

BLEND

58 % Merlot, 33% Cabernet Sauvignon, 9% Petit Verdot

Alc.	13.5%	Ph	3,63
TA	3,18 g/L H2SO4		
RS	0,5 g/L	SO2	30 mg/L

WINE LIST DESIGNATION

La Closserie de Malescasse - Red - 2019
Category: Haut-Médoc, Bordeaux

FOOD PAIRINGS

Serve as an aperitif wine with tomato and basic bruschetta or a summer salad with smoked duck breast.



Château
Malescasse

ENVIRONMENTAL PRACTICES

Sustainable agriculturally minded with the objective being to adapt alongside each plot, following each one closely throughout the year. Applying sustainable methods of pest control, especially to areas that are most susceptible, the aim being to create a natural balance between the vines and their environment.