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CHÂTEAU MALESCASSE

CHATEAU MALESCASSE PRIMEUR 2022

Cru Bourgeois Exceptionnel - AOC Haut-Médoc

Château Malescasse is situated in the commune of Lamarque, between Margaux and Saint-Julien, the highest point in the Medoc region. Acquired by Philippe Austruy in 2012, this estate has been renowned since ancient times, was recorded in the dealers' annals as early as 1824 and it has been completely renovated: the 40 hectare single vineyard is managed as a grand Cru and the modernised winery enables the precise vinification of small batches. Each stage, from the vineyard to bottling, is consistently focused on excellence. Following the classification of the Crus Bourgeois, Château Malescasse received the mention Cru Bourgeois Exceptional alongside 13 other properties among the 249 in the association.

Soil type

Quaternary gravels and sands typical of the Médoc as well as other type of sands.

"Primeurs" blend

57% Cabernet-Sauvignon, 43% Merlot

Viticulture

The soil receives our full attention, in the form of both mechanical and traditional maintenance. To improve its structure and create the necessary conditions for active microbial life, an autumn loosening of the soil is followed each year by cereal cover crops between the rows of vines. This is carried out every year. The plant's vigorous growth is then controlled in a bespoke way, vine plant by vine plant, plot by plot. The regular clearing of the summer greenery involves work worthy of a grand cru: splitting, leaf thinning, removal of secondary shoots, green harvesting and/or de-compacting the grapes, second leaf thinning. The vineyard is monitored in a scientific and integrated way. All means are implemented and used according to both needs and climate: organic, biocontrol, sexual confusion, etc. The manual harvest is carried out in open crates to protect the grapes.

The yield is 35 hl/h.

Vinification

Vertical destemming - densimetric sorting, weighing of the harvest to obtain more precise yields. Gravity-fed plot-by-plot vatting in small wooden and concrete vats (60 to 110 hl), no crushing, use of active dry yeasts adapted to the characteristics of the vintage - vatting period of 3 to 4 weeks - gentle and selective extraction of tannins by pigeage - short pumpovers - pressing with a vertical pneumatic press.

Ageing

12 months in 225 or 300 L oak barrels, of which 1/3 are new wood, 1/3 are 1 year-old-barrels, and 1/3 are 2 year-old-barrels.

2022 Vintage

This is one of the more hot vintage since 2003.

The rainfall in June made it possible to cover the needs of the vines during the hot and sunny months of July and August.

The vine was able to stop its vegetative growth at the time of the aoutement to dedicate itself fully to the ripening of the berries.

The climatic conditions during the harvest made it possible to pick each plot at full maturity.

The rains in mid-August slightly increased the volume of the berries but above all had a beneficial effect on the aromatic aspect.

The berries were perfectly ripe and in a particularly healthy state at the time of harvest. The mild weather was ideal for an unhurried and perfectly ripe picking, the picking continuing until mid-October.

The harvest took place from September 16 to October 10

Tasting notes

Vintage on a Cabernet basis with beautiful ripening conditions.

Nice concentration with perfectly ripe tannins with a unique fruitiness, silky and balanced.

