

Château MALVAT



VINTAGE	2018
REGION	Bordeaux
APPELLATION	Fronsac
VARIETAL	100% Merlot
ALCOHOL	15%
TERROIR	Clay & limestone
INFO	2 Ha (4.82 Acres) vineyard devoted to Malvat. 2 plots, 1 planted in 1982 Harvested - Oct. 6th 2018 Vinification: 32 days maceration on the '18, with pumping over twice a day then fermentation at 28c Max) & ageing in thermo-controlled concrete vats - Bottled March 2020. 2100 Cs produced for 2018 Vint. Unfined / Filtered
	Sustainable Agriculture Practices

About the Estate:

Thierry GAUDRIE is a reputed Fronsac producer, with a unique humor that I appreciate and "experience" since over 20 years. But now, pleasure and proudness to show is amazing other talent and the unique Saillans terroir & Fronsac AOP expression with his wines!

More to come.

"After a cold spring, it took some time before the weather became nice. But all of a sudden, the vines woke-up under a wonderful sun which warmed up the atmosphere quickly for an incredibly long time, from July to October. The dream of each winemaker: a calm harvest, from day to day, according to the ripeness of the grapes, no stress! A vintage which belongs to the family of the "outstanding ones", like 2010 & 2018." *Thierry Gaudrie*

Even more with the tremendous fresh, full and opulent 2018 Vintage in the Bordelais, Malvat is what I love and Bordeaux can be: Rich, ample and of a great Merlot extraction & expression from perfect ripeness, but remaining easy, fruity, silky. And once delighted by the nose, a very serious and opulent palate, with NO tight tannins but harmony. NO oak ageing on MALVAT and on purpose. Everything is in the fruit and proper extraction.

Tasting Notes:

"A specific parcel of the Château Villars estate is given to this wine. It is powerful and dense, dark with tannins and rich in alcohol and generous black fruits. A wine for aging." *Roger Voss 89 Pts Wine Enthusiast, Oct. 2020*

"Bright damson plum and lilac notes stream through on a little frame, ending with light sanguine and mineral accents on the focused finish." *James Molesworth 89 Pts - Wine Spectator 2021.*

Food Pairing: Beef, lamb and also just with charcuterie.

Press Review:

"Medium-bodied, soft, fresh and fruity with a pleasant, red cherry and sweet plum character on the palate and in the finish." *Jeff Leve 88 Pts - The Wine Cellar Insider*

2016 Vint.: "Raspberry & blueberry aromas with hints of cedar & light hazelnut follow through to a medium to full body, firm & silky tannins & a bright & energetic aftertaste. Pure Merlot." *James Suckling 92 Pts - Feb. 2019*

"This rich wine, thau Villars, is a powerful expression of ripe Merlot. Dark and dense, it shows layers of spice, toast and opulent blackberry fruits..." *Roger Voss - 90 Pts Wine Enthusiast, March 2020*