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CHÂTEAU MALESCASSE

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Cru Bourgeois Exceptionnel - AOC Haut-Médoc

Château Malescasse is situated in the commune of Lamarque, the highest point between Margaux and Saint-Julien, right next to the Gironde estuary.

Acquired by Philippe Austruy in 2012, this estate has been renowned since ancient times and possesses a superb terroir. The 40-hectare single vineyard is managed as a grand cru and the modernised winery allows a precise vinification of small batches.

The estate benefits from the guidance of Derenoncourt Consultants.

As a result of the new Crus Bourgeois du Médoc classification, Château Malescasse was granted the 'Cru Bourgeois Exceptionnel' designation, together with 13 other wine estates among the 249 that are part of the association.

Soil type

The rolling gravel hillsides of Pyrenean origin date from the Quaternary period. The geological variability of the soil is the result of historic river currents.

The grape varieties

63% cabernet-sauvignon, 32% merlot, 5% petit verdot.

Viticulture

The soil receives our full attention, in the form of both mechanical and traditional maintenance. In order to improve its structure and create the necessary conditions for active microbial life, an autumn loosening of the soil is followed 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 bunches of 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. This means including the use of organic cultivation methods, 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 - manual sorting on a vibrating table - weighing of the harvest for more precise yields - gravity-fed plot-by-plot vatting in small wooden and concrete vats (60 to 110 hl) - no pressing - 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.

Alcohol content: 14°.

Ageing

12 months in oak barrels of which 1/3 is new wood, 1/3 in barrels of 1 wine and 1/3 in barrels of 2 wines.

2019 Vintage

Winter was dry and without any significant cold spells. The budburst therefore came early, making us particularly attentive to temperature variations.

In the spring, mild weather alternated with cool, rainy periods. Despite the rather unfavourable weather conditions, with a combination of wind, coolness and rain, the vines nonetheless flowered well.

The very hot summer, with temperatures regularly above normal (for example 40° on July 23rd and 24th), fortunately saw some rainfall, thus avoiding water stress.

September concluded the annual cycle with warm, dry, and sunny weather. The harvest went smoothly and was spread out over time.

Tasting notes

A beautiful deep dark red color.

The nose is powerful and precise, characterized by a great finesse and a seductive aromatic complexity: a voluptuous combination of blackcurrant, blackberry and wild strawberry, with a hint of liquorice.

The attack is broad, the wine is centered and the palate very juicy.

A pleasant tension, complemented by a hint of graphite and camphor, gives this wine an enjoyable and original personality.

Food and wine pairing

It will be an ideal accompaniment to a hearty old-fashioned beef stew or even an exotic Vietnamese phở.

Cellarability

2022 to 2038.

