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## CHÂTEAU MALESCASSE

# LE MOULIN ROSE DE MALESCASSE 2020

### 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 enables the precise vinification of small batches.*

*This blend is not regarded as a second wine. It is not made from discarded juice from the "Château" blend, but comes from clearly defined plots surrounding the iconic windmill, recently restored, from which it takes its name.*

*More accessible in style, it has been designed to be ready to drink sooner.*

### Soil

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.

### 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 vineyard is monitored in a scientific and integrated way. All means are implemented and used according to both needs and climate. This includes the use of organic cultivation methods, biocontrol, sexual confusion, etc.

The manual harvest is carried out in open crates to protect the grapes.

### Grape varieties

46% Cabernet Sauvignon, 44% Merlot, 10% Petit Verdot.

### Vinification

The grapes circulate through a densimetric bath in which they are washed and then sorted according to their degree of maturity.

It is then weighed and then poured by gravity into wooden and concrete tanks.

Alcohol content: 13,5%

### Aging

12 months in oak barrels of 2 wines and wooden tanks.

### 2020 Vintage

A very technical vintage for which we had to adapt our processes several times to overcome the challenges we encountered, the first being organising work during Covid.

The particularly mild winter led to a resumption of the vegetative activity on 10 March, 3 weeks earlier than usual, leading to great apprehension around the risk of frost.

Our proximity to the estuary spared us from sub-zero temperatures in late March. Spring was rainy with over 200 mm between mid-April and mid-May.

Summer was very dry, from mid-June to mid-August we had no rain, temperatures sometimes exceeded 36°C and we had over 120 hrs of sunshine.

60 mm of rain fell on 12 August which was very good for the youngest vines which did not yet have a well-established deep root system.

The marked difference between daytime and night-time temperatures ensured full pigmentation potential and good cell membrane permeability.

Grape harvesting began on September 14<sup>th</sup> and was spread over 3 weeks.

### Tasting notes

Deep and brilliant colour.

Elegant nose, revealing notes of ripe red fruits.

The palate is fruity, fresh and delicious.

The woodiness is very discreet, the citrus notes mingle with the red berries and bring a tangy side.

