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## CHÂTEAU MALESCASSE

### LE MOULIN ROSE DE MALESCASSE

2018

AOC Haut-Médoc

*The Château Malescasse is located at Lamarque, between Margaux and Saint-Julien, at the highest point in the Médoc. Acquired in 2012 by Vignobles Philippe Austruy, this domain has a long and proud history and appears in wine brokers' records as far back as 1824. It has now been completely reno-vated. The vineyard is a single 40 hectare estate which is run as a grand cru, and its modernised wine store allows vinification in 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

Quaternary gravel and sand typical of the Médoc.

#### Growing

Reasoned agriculture with treatments limited to the strict minimum, tillage, manual and mechanical harvesting. The Moulin Rose represents 20% of the production for a yield of 30 hl/ha.

#### Varieties

33% merlot - 51% cabernet-sauvignon – 16% petit verdot

#### Vinification

De-stemming. Vatting by gravity. Fermentation in concrete vats at between 26° and 28° with brief but frequent pumping-over. Vatting takes 3 weeks. Malolactic fermentation in casks. Alcohol content: 14%.

#### Aging

12 months in 1 and 2 wine oak casks.

#### The 2018 vintage

A rainy winter and a spring with a lot of rain led to a heterogeneous flowering and a strong pressure of mildew. The vines had to be watched closely. The dry

summer and the few rains in September made it possible to harvest very fine grapes. Although 2018 can be classed as a fine vintage in terms of quality, the quantity remains low.

#### Tasting

A beautiful deep, dark colour, a nose revealing a wide range of red fruit in which wild strawberries take pride of place, a silky, tender and centred mouth, carried by a discreet woody note with floral notes.

This elegant wine, which has a good balance between aromatic freshness and maturity, is remarkably long.

#### Pairing

The freshness of this cuvée will delicately accompany all white meats: roasted veal ribs with herbs or Bresse chicken, but also summer salads with fresh duck or goat's breasts.



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