

Malherbe Grand Vin Blanc

2020



GRAPE VARIETY

A mix of our 50 year old grape varieties located on the upper slopes: Semillon and Rolle from parcel n°22.



GROUND

Mix of red-brown clay and silver shale on the heights of Cap Bénat.



WINEMAKING

Hand harvested, whole bunch pressed. Fermentation with natural yeasts. Malolactic fermentation for softness. Aged on the lees in 600-litre Stockinger demi-muid and in Burgundy barrels of several wines from Domaine Pacalet, for 12 months.



AVAILABLE FORMATS

Bottle / Magnum / Jéroboam

The Blanc de Gastronomie from Château Malherbe, produced from the best plots of the Malherbe's terroir.

ORGANIC WINE, CERTIFIED BIODYNAMIC VINEYARD - DEMETER

BY EYE

A magnificent golden colour.

BY NOSE

Intense and complex aromas of exotic fruits, hawthorn, dried herbs, vanilla and mimosa flower.

ON THE PALATE

An explosion of flavours with generosity and a beautiful freshness. Dense, tasty and precise at the same time. The finish is fresh and enhanced by a lovely minerality.

TASTING NOTES



Fish, poultry, cheese, gastronomic meals.

Serving temperature : 13° à 15°c