



CHATEAU MALHERBE

## Malherbe Blanc

2020



### GRAPE VARIETY

A mix of Rolle from parcel n°19 and Sémillon from parcel n°20.



### GROUND

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



### WINEMAKING

Hand-picked and whole-bunch harvest. Delicate pressing. Fermentation with natural yeasts. Malolactic fermentation for digestibility. Aged on lees in 600 litres and 2500 litres casks for 10 months, and partially in stainless steel tanks and concrete eggs.



### AVAILABLE FORMATS

Bottle / Magnum / Jéroboam

*The signature wine of Château Malherbe, a fresh and opulent terroir wine*

ORGANIC WINE, CERTIFIED BIODYNAMIC VINEYARD - DEMETER

### BY EYE

A beautiful bright golden colour with tints of light green.

### BY NOSE

Floral notes of chamomile and fruits such as peaches, melon and mandarin. The aromas evolve towards slightly wooden notes.

### ON THE PALATE

A wine balanced between richness and freshness. Fruity notes such as apricot or lemon on the finish.

### TASTING NOTES



Aperitifs, Fish, Cheese, White meat.

Serving temperature : 13° à 15°c