CHÂTEAU MALHERBE

Malherbe Blanc

2021

GRAPE VARIETY
Blend of Rolle from plot n°19 and Sémillon from plot n°20.

GROUND
Mixture of reddish brown clay and silver shale on the foothills of the 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

ALCOHOL BY VOLUME
14,5°

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

Organic wine, vineyard certified biodynamic - 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

Apéritifs
Poissons
Viandes Blanches
Fromages

Serving temperature : 13° to 15°