

CHATEAU MALHERBE

# Cuvée Madame Ferrari

## 2022



### GRAPE VARIETY

A blend of equal proportions of grape varieties from our oldest plots: Mourvède from plot n°18, Grenache from plot n°17, Cinsault from plot n°13 and Rolle from plot n°16.



### GROUND

A mix of red-brown clays and silver schists on the slopes of Cap Bénat.



### WINEMAKING

Handpicked and whole bunch harvest. Short maceration with foot treading, then racking and gentle pressing. Fermentation with natural yeasts. Malolactic fermentation for digestibility. Aged in Burgundian barrels from several wines of Maison Pacalet for 10 months.



### AVAILABLE FORMATS

Bottle / Magnum



### ALCOHOL BY VOLUME

13°

*The refined red that Mme Ferrari dreamed of, made from the best parcels of old vines in the Malherbe terroir.*

Organic wine, certified biodynamic vineyard - Demeter

### BY EYE

The robe is pale with ruby and magenta reflections.

### BY NOSE

A floral and complex bouquet combining rose and peony petals, complemented by fruity notes of blood orange and red fruits.

### ON THE PALATE

Richness and complexity. The chewiness and subtle bitterness lend it nobility and elegance.

### TASTING NOTES



Fish, red meat, charcuterie and chocolate.