CHÂTEAU MALHERBE

Malherbe Rouge

2022



GRAPE VARIETY
Blend, Grenache, Syrah from plot N°23, and Mourvèdre from plot N°18.

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

WINEMAKING
Handpicked through successive sorting. Whole bunch maceration and foot treading. Alcoholic fermentation with natural yeasts, malolactic fermentation for digestibility. Part aged in 600-liter demi-muids and 2,500-liter foudres, the rest in stainless steel tanks. Aged on lees for 10 months.

AVAILABLE FORMATS
Bottle / Magnum

ALCOHOL BY VOLUME
14,5°

The red wine of Château Malherbe, All in finesse and elegance

Organic wine, vineyard certified biodynamic - Demeter

BY EYE

A beautiful deep and luminous ruby robe with purple highlights.

BY NOSE

An aromatic palette of great complexity, where floral notes of violets and roses, fresh fruit aromas, and spices such as white pepper blend together. The aromas evolve towards precious woods and a slightly woody touch.

ON THE PALATE

Fresh and rich attack. An explosion of violet, fruits, and spices. Supported and silky tannins. The presence of Mourvèdre brings depth and freshness.

TASTING NOTES

White and red meats, gourmet meals, cheeses.

Serving temperature : 16° to 18°C