CHÂTEAU MALHERBE

Cuvée Louis Ferrari

2022

GRAPE VARIETY
Single-vineyard blend from plot no. 22, located on the upper slopes: 70% Rolle and 30% Sémillon.

GROUND
Silvery schist.

WINEMAKING
Hand-harvested, whole-bunch pressing. Fermented with indigenous yeasts, with malolactic fermentation for enhanced digestibility. Aged on lees in Burgundy barrels (previously used by Maison Pacalet) for 12 months.

AVAILABLE FORMATS
Bottle / Magnum

ALCOHOL BY VOLUME
14,5°

The great white wine of the Malherbe terroir: nobility and complexity.

TASTING NOTES

Serving temperature : 13° to 15°c

BY EYE

A beautiful, radiant golden hue.

BY NOSE

Highly expressive with vibrant aromatic freshness. Floral notes of hawthorn and mimosa mingle with exotic fruit accents, notably lychee, and hints of garrigue. The oak is well-integrated, adding subtle depth.

ON THE PALATE

A crisp attack of candied citrus and zest, supported by lively acidity and subtle hazelnut notes. The saline finish highlights an intense and persistent aromatic length.