

CHATEAU MALHERBE

Malherbe Blanc

2022



GRAPE VARIETY

Blend, Rolle from plot N°19 and Sémillon from plot N°20.



GROUND

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



WINEMAKING

Handpicked and whole bunch harvest. Gentle pressing. Fermentation with natural yeasts. Malolactic fermentation for digestibility. Aged on lees in 600-liter demi-muids, in 2500L foudres for 10 months, in stainless steel tanks, and concrete eggs.



AVAILABLE FORMATS

Bottle / Magnum



ALCOHOL BY VOLUME

13,5°

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

BY EYE

A beautiful and shiny gold robe with light green reflections.

BY NOSE

Floral notes of chamomile and mimosas, and fruits such as peaches, melon, mandarin. The aromas evolve towards notes of precious wood and sweet spices.

ON THE PALATE

A wine balanced between richness and freshness. Fruity notes of white flesh fruits or lemon. A beautiful salinity enhances the freshness in the finish.

TASTING NOTES



Aperitifs, Fish, Cheese, White Meats

Serving temperature : 13° à 15°c