CHÂTEAU MALHERBE

Cuvée Madame Ferrari

2023

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

Bright robe with ruby and magenta highlights.

BY NOSE

Spicy at first, marked by white pepper and liquorice. With aeration, the bouquet opens to fresh red fruit aromas, dominated by raspberry.

ON THE PALATE

A fruit-driven expression of great elegance, where fresh cherry brings depth and subtlety. Beautifully balanced between infusion-like finesse and aromatic complexity.

TASTING NOTES

Fish, red meat, charcuterie and chocolate.