

CHÂTEAU MALBEC

BORDEAUX SUPÉRIEUR



CELLARING AND SERVING



17°C



4 - 5 years



1 hour

TASTING NOTES



Lovely crimson hue



The intense nose reveals aromas of red fruit and spicy overtones.



The palate is silky with a mixture of savoury aromas of remarkably fresh black and red fruit.

FOOD/WINE PAIRINGS

Either by itself for a moment of pure pleasure or paired with a rib of Angus beef, Pauillac lamb or a selection of mature cheeses.

VINTAGE FOCUS: 2018

Climate

2018, a great vintage is on the cards.

- The vintage was characterised by a cool, rainy winter. Between November and July, there was a long period of rain, punctuated by some thundery hailstorms, which led to a high threat of phytosanitary diseases in some places, particularly the development of mildew.
- The situation was then reversed with the arrival of a sunny summer bringing hot and even heatwave-type temperatures.
- This excellent weather continued as the harvest approached, with low rainfall, and this allowed us to pick the grapes without haste and à la carte. The temperature contrast between the hot days and cool nights was conducive to aromatic and phenolic concentration.
- This vintage is not only very high-quality, but also high-volume.

Vineyard management

- The campaign to protect the vines from pests was intensive as there was a significant threat of disease.
- A rainy spring followed by a dry summer.
- A very hot and dry September enabled the grapes to attain outstanding maturity levels.

Vinification and Blending

- Grapes picked at low temperature. The temperature was gradually increased to attain 28°C by the end of fermentation which is necessary for the extraction of the anthocyanins.
- Traditional vinification in stainless-steel vat.
- 12 months' ageing in vat and French oak barrel.

HARVEST DATES

From 20th Septembre to 9th October

BLEND

Merlot: 74%
Cabernet-Sauvignon: 13%
Cabernet Franc: 3 %
Malbec: 10%

TERROIRS

Clay-limestone with a few veins of sandy-loam

OUR EXPERTS



Anne-Flore Raulier
Winemaking manager



Cédric Pla
Technical director

"The 2018 vintage is a very high-quality vintage for Château Malbec. The wine is well-structured, powerful, with good length on the palate and brilliant fruit".

CERTIFICATIONS



www.chateaux-castel.com
@ChateauxCastel



Castel Châteaux et Grands Crus
21-24 rue Georges Guynemer
33 290 Blanquefort - France
Tel: +33 (0)5 56 95 54 00