

Malherbe White - 2023



"The signature white of Château Malherbe : a generous and captivating wine."

Organic wine, biodynamic vineyard – Demeter certified

Grape varieties: Blend of 60% Rolle from plot no. 19 and 40% Sémillon from plot no. 20.

Soil: Silvery schist and reddish-brown clay at the foot of the hillside.

Vinification: Hand-harvested and whole-cluster pressed, with gentle pressing. Alcoholic and malolactic fermentations occur naturally with native yeasts. The Rolle is aged in 25-hL oak foudres, while part of the Sémillon is aged in concrete eggs, for 12 months.

Tasting notes

Appearance: Bright pale gold with subtle green highlights.

Nose: Floral notes mingle with white fruits such as peach and pear. A rich and expressive nose that evolves toward notes of fine wood and ripe fruit.

Palate: Balanced and deep, with beautiful freshness on the attack. White-fleshed fruit, menthol and sweet spice add aromatic complexity. The finish combines elegant bitterness and a distinctive saline character, bringing length and refinement.

Serving temperature: 13–15°C (55–59°F).