

Château Malherbe

Malherbe Blanc 2022

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

Organic wine, vineyard certified biodynamic - Demeter



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

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

Vinification: 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.

Peak Time: 5 to 8 years



Visual notes: A beautiful and shiny gold robe with light green reflections.



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



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



Food and Wine pairing: Aperitifs, Fish, Cheese, White Meats

Serving temperature: 13° to 15°c

75 cl | 150 cl | 300 cl

CHATEAU
MALHERBE

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