

Château Malherbe Grand Vin Blanc 2022

The *Blanc de Gastronomie* from Château Malherbe, produced from the best plots of the Malherbe's terroir.

Organic wine, vineyard certified biodynamic - Demeter



Grape Varieties: Blend of our grape varieties located on the high hilltops, in pure schist: Sémillon and Rolle from plot N°22.

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 and malolactic fermentation for digestibility. Aged on lees in 600-liter demi-muids and in Burgundian barrels of several wines from Maison Pacalet for 10 months.

Peak time: 5 to 10 years



Visual notes: A magnificent gold robe enhanced by a beautiful shine.



Aromatic notes: Floral notes, fresh fruits, and spices express the intensity and complexity of this wine.



Tasting notes: A complex wine with a beautiful volume. The aromas of candied citrus confer a great freshness to this wine.



Food and wine pairing: Fish, poultry, cheeses, gourmet meals.

Serving temperature : 13° to 15°c

75 cl | 150 cl

CHATEAU
MALHERBE

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