

Château Malherbe

Malherbe Rouge 2022

The red wine of Château Malherbe,
All in finesse and elegance

Organic wine, vineyard certified biodynamic - Demeter

Grape varieties: Blend, Grenache, Syrah from plot N°23, and Mourvèdre from plot N°18.

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

Vinification: Handpicked through successive sorting. Whole bunch maceration and foot treading. Alcoholic fermentation with natural yeasts, malolactic fermentation for digestibility. Part aged in 600-liter demi-muids and 2,500-liter foudres, the rest in stainless steel tanks. Aged on lees for 10 months.

Peak drinking time: 5 to 12 years.



Visual notes: A beautiful deep and luminous ruby robe with purple highlights.



Aromatic notes:

An aromatic palette of great complexity, where floral notes of violets and roses, fresh fruit aromas, and spices such as white pepper blend together. The aromas evolve towards precious woods and a slightly woody touch.



Tasting notes: Fresh and rich attack. An explosion of violet, fruits, and spices. Supported and silky tannins. The presence of Mourvèdre brings depth and freshness.



Food and wine pairing: White and red meats, gourmet meals, cheeses.

Serving temperature: 16° to 18°c

75 cl | 150 cl | 300 cl

CHATEAU
MALHERBE

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