

Château Malherbe Madame Ferrari 2023

The refined Red that Mrs. Ferrari dreamed of,
made from the best plots of old vines
from the Malherbe terroir.

Organic wine, vineyard certified biodynamic - Demeter

Grape Varieties: Equal blend of grape varieties from our oldest plots: Mourvèdre from plot N°18, Grenache from plot N°17, Cinsault from plot N°13, and Rolle from plot N°16.

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

Vinification: Handpicked and whole bunch harvest. Short maceration with foot treading, then racking and gentle pressing. Fermentation with natural yeasts. Malolactic fermentation for digestibility. Aged in Burgundian barrels from several wines of Maison Pacalet for 10 months.

Peak time: 3 to 7 years



Visual notes: The robe is pale with ruby and magenta reflections.



Aromatic notes: A floral and complex bouquet combining rose and peony petals, complemented by fruity notes of blood orange and red fruits.



Tasting notes: Richness and complexity. The chewiness and subtle bitterness lend it nobility and elegance.



Food and Wine pairing: Fish, red meat, charcuterie and chocolate.

Serving temperature: 13° to 15°c

75 cl | 150 cl

CHATEAU
MALHERBE

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