



RED

2023

Château Malartic-Lagravière

BLEND

Cabernet-Sauvignon 53%
 Merlot 42%
 Petit-Verdot 4%
 Cabernet-Franc 1%

DATES OF HARVESTS

Merlot
 September 12 to 21
 Cabernet-Sauvignon
 September 25 to October 5
 Cabernet-Franc
 September 22
 Petit-Verdot
 September 22

THE DOMAINE

Classified Growth of Graves in red and white
Pessac-Léognan Appellation (A.O.C.)

Owner Bonnie Family

Total area (A.O.C.) 73 hectares (180 acres)

Total area in red 66 hectares (163 acres)

Geology Quaternary Günzian well-drained gravels and clay gravels on shelly limestone and clay subsoil

Grape varieties 55% Merlot - 42% Cabernet-Sauvignon – 2% Petit-Verdot - 1% Cabernet-Franc

Density of plantation 10 000 plants / ha

Average age of the vineyard 28 years old

Vineyard Management Agroecology, plant cover, eco-pasture, minimal ploughing, with horses.

Pruning method Late pruning, in double Guyot

Certifications Sustainable farming, High

TECHNICAL

Environmental Value certification 3 Opt A, ISO 14001 (EMS)

Harvest Manual harvest by intra-plot passes, double sorting tables, optical sorting (X-tri)

Vinification Double cap, thermoregulated stainless steel and oak vats

Vat period 3 weeks

Yields 38.95 hl/ha

Ageing Early blending, traditional on fine lees in French oak barrels, 60% new oak

Ageing period In process

Enologiste Consultant Eric Boissenot

Château Malartic-Lagravière

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 malartic-lagraviere@malartic-lagraviere.com



Tours by appointment only
 Monday to Saturday 10am - 1pm | 2pm - 6pm
malartic-lagraviere.com





THE VINTAGE

The 2023 vintage at Malartic.
Generous and elegant: the return of a great Bordeaux classic

The 2023 vintage was generous, with excellent quality for both the white and red wines. A great success for the estate, even if it required a great deal of attention and precision in the vineyard. The threat of disease over the summer was high but successfully managed.

A mild, rainy winter gave way to an almost tropical spring. Showing a good cluster formation, flowering homogenous at the end of May. The vines are in good shape, regulated by an precise canopy management in terms of both the leaves and the bunches. The threat of disease was significant from May to end of July, due to the high humidity, but the Malartic vines remained healthy, with our teams monitoring them closely on a daily basis. Ultimately, it was the return of real oceanic weather, with alternating heat and rain, which led to a very complete growth cycle with uniform, fully ripened grapes.

Mild temperatures until the third week of August were ideal for the white grapes. Harvested between 28 August and 8 September, they produced fabulously precise, fresh, well-structured wines.

The Merlot, harvested from 12 September, revealed real substance and freshness. The Indian summer that began at the end of September, with warm daytime temperatures but cool nights, provided ideal conditions for optimal ripeness of our Cabernets, which we finished harvesting on 6 October.

The Malartic 2023 wines are already proving to be splendid, with plenty of substance, freshness and elegance. They offer remarkable balance, with tannic finesse and velvety mouthfeel, which should make this vintage another great classic.



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PRESS REVIEW

JamesSuckling.com - Bordeaux en primeur 2023: A vintage to love but at what price? - April 2024

95-96

Very pretty and polished with blackberry, blueberry and ink character, as well as a hint of hazelnut. It's medium-bodied with well-integrated tannins to the fruit. Fine and flavorful finish

JaneAnson.com - En primeur 2023: Left Bank – May 2024

95

Excellent vintage at Malartic, rich plum colour, cocoa bean, black chocolate, anis and fennel, this is skilfully constructed. Peony and iris notes arrive through the mid palate, giving a focus on savoury Cabernet, cassis bud, mint leaf, elegant and well measured. You can see the building blocks and feel totally confident about how well it will develop over the next decade and beyond - suggest waiting at least six to eight years before opening. Great stuff from the Bonnie family, who continue to make this an unmissable Pessac. 38.95hl/ha yield.

Falstaff – Peter Moser - Bordeaux en primeurs – April 2024

93

Dark ruby, purple reflections, brightening at the edge. Restrained, delicate cherries, a hint of cranberries, fresh orange zest underneath. Medium body, red berryish texture, subtle fruitiness, ripe tannins, elegant

and fresh, a balanced food wine with medium perspective.

Vinous.com – Antonio Galloni - Bordeaux at the Crossroads: 2023 En Primeur – May 2024

92-94

The 2023 Malartic Lagravière is a beautifully poised, elegant wine. It is perhaps not as exuberant as many wines in this vintage, and yet all the elements are very nicely balanced. I find the interplay of rich, heady flavors, aromatics and classicism to be intriguing. It will be interesting to see where this goes, but I like the direction. Lifted floral top notes add to an impression of understated finesse.

Thewineindependant.com - Lisa Perrotti Brown – Bordeaux 2023 Preliminary Vintage Report and Reviews from Barrel - April 2024

91-93

The 2023 Malartic Lagravière has a deep garnet-purple color. It bursts from the glass with bold notions of kirsch, wild blueberries, and cassis, plus nuances of pencil lead, tar, and cardamom. The medium-bodied palate is coated with ripe, expressive black and blue fruits, supported by plush tannins and well-knit freshness, finishing earthy.

Thewinecellarinsider.com - Jeff Leve - Primeurs 2023 - May 2024

92-94

YvesBeck.wine - Primeurs 2023 - May 2024

92-94

Larvi.com – Vladimir Kauffmann - Bordeaux primeurs 2023 – April 2024

95

Un vin élégant, un bel équilibre avec un joli fruit.

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