



WHITE
2023

Château Malartic-
Lagravière



BLEND

Sauvignon 80%
Sémillon 20%

DATES OF HARVESTS

Sauvignon
August 29 to September 8
Sémillon
September 11

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 white 7 hectares (17 acres)

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

Grape varieties 78% Sauvignon – 22% Sémillon

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

TECHNICAL

Certifications Sustainable farming, High Environmental Value certification 3 Opt A, ISO 14001 (EMS)

Harvest Manual harvest by successive passes

Vinification Inerted slow pressing, fermentation in oak barrels

Yields 49.48 hl/ha

Ageing On lees, bâtonnage in French oak barrels (Bordeaux barrels, burgundy "Pièces", 500 liters "futs" barrels). 50% new oak.

Ageing period 14 months

Enologiste Consultant Eric Boissenot

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43 Avenue de Mont de Marsan - 33850 Léognan
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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 homogeneous 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 – James Suckling - The Fresh Face of 2023 Bordeaux, and Finding Clarity in Oregon Pinot Noir – January 2026
97

Wow. This is a really powerful white with aromas of sliced apples, pears, yellow fruit and oyster shells. It shows undertones of vanilla and pie crust. Full-bodied and layered, with excellent depth, power and intensity. Drink in three or four years.

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Matthewjukes.com – Matthew Jukes – 2023 Bordeaux Report – November 2024
17.5

80 Sauvignon Blanc, 20 Semillon
This wine shows style, detail and complexity, but it stays on the launchpad instead of taking off and soaring. I know the oak is a little abrupt, and the fruit seems a touch saline, but there is a lovely minty streak running the length of the palate, and there is stylishness here, too. The parts of this wine holding it back will melt away before too long, and it will find equilibrium.

Weinwisser - Bordeaux 2023 – Das gute Jahr der Preisreduktion - Giuseppe Lauria – July 2023
17,5

Beruhigendes Bouquet, Nektarine und Zitronenmelisse, dahinter zarte Röstaromen von der Barrique und Anis. Am saftigen Gaumen mit weicher Textur, edlem mineralischem Kern, nerviger (zitroniger) Rasse und mittlerem Körper. Im gebündelten feinaromatischen Finale Agrumen, Estragon und Limonenessenz.

Schweizerisch Weinzeitung - 700 Fassproben: Der Bordeaux-Jahrgang 2023
Auf der Flasche: Der bordeaux-Jahrgang 2021 – Hans Martin Gesellmann – June 2024
18

Charmantes Bouquet, Toast, reife Honigmelonen, weisse Blumen, Holunder, zart Nougat. Gute Dichte, saftig, fein cremiger Touch, elegante Säure, feiner Grip, schmeichelnde gelbe Frucht, Mango, Papaya, zart Limette im Finish, gute Länge. Zweimal verkostet.

Mybettanedesseauve.fr - Spécial Bordeaux en primeurs, le comte rendu – Mai 2024
95 / Vin icone

Palmares icone/ Remarquable intensité de caractère et de sève, rivalisera avec ses pairs du secteur dans l'expression typique du sauvignon à Léognan, entre notes de pin, d'acacia et de fleurs blanches.

Alexandrema.com – Tasting report bordeaux 2023 – May 2024
95-96

The wine is as serene as a gentle breeze, effortlessly producing a kilometer-long aftertaste. It's surprising how this seemingly calm liquid can produce such a storm of flavors upon tasting, catching me completely off-guard. The layers of chamomile, acacia honey, soda crackers, and salt-baked chicken aromas are endless, making my stomach rumble unexpectedly as I taste it. What truly captures my heart, though, is the mineral finish—it's like a beam of light descending from the sky, energizing me with its crystal-like luster.

Cavesa.ch – Jacques Perrin – Campagne primeurs 2023 – Mai 2024
94

Nez de belle intensité, charmeur, presque fumé. L'attaque est suave, salivante, avec des dimensions de pierre à fusil. Le toucher de bouche est délicat avec une très belle texture d'ensemble.

xl-vins.com – Xavier Lacombe - Primeurs bordeaux 2023 : scores – Mai 2024
96-97

Vinous.com – Neal Martin - Bordeaux 2023 in Bottle: Coming Around Again – February 2026
93

The 2023 Malartic-Lagravière blanc has one of the best aromatics among the white Pessac wines this year, with green apple, freshly sliced pear and subtle crushed stone aromas. The palate is well balanced with finally balanced, lovely weight and purity, with hints of rose water tincturing the lightly spiced, tropical-tinged fruit. Very nuanced, yet very delicious.



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PRESS REVIEW

Yvesbeck.com – May 2024

94-96

Bien marqué par son boisé, le bouquet de Malartic laisse suffisamment d'espace pour des notes de noisettes, de citronnelle, de menthe poivrée et de zeste de limes. Le vin affiche une bonne expression aromatique en bouche où il a de la tension et de la salinité. On retrouve le boisé en finale. Au vu de sa structure acide et de ses fins amers, je pense que ce vin a de nombreuses années devant lui. La longue finale et la structure présente le confirment d'ailleurs.2026-2046

Janeanson.com – Primeurs 2023

**Dry and Sweet wines – Jane Anson
– May 2024**

95

Bright and steely, serious; upright with vertical lift, smoked oak fairly evident, with a little more present oak than some of them; there is some leafy mint quality steely, will age.



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