

CHÂTEAU MALMAISON
BARONNE NADINE DE ROTHSCHILD
2016
MOULIS-EN-MÉDOC



Château Malmaison, in the Moulis-en-Médoc appellation, is one of the oldest estates in the Médoc. Grapes have been grown here, thanks to a handful of different owners and a sizeable religious community, ever since the Middle Ages. This property, which adjoins Château Clarke, was purchased by Baron de Rothschild in 1973. Thanks to his impetus, the vineyard was restored to its former glory. He named the wine after his spouse, the elegant Baroness Nadine de Rothschild, who is also passionate about gardening. The vineyard now covers 33ha of clay-limestone soil, which is ideal for Merlot, the predominant grape variety. Château Malmaison allies delicacy, suppleness and elegance with a rich and fruity bouquet.

THE VINEYARD AREA : 33 ha
BLEND : 80% Merlot and 20% Cabernet Sauvignon
ALCOHOL : 14 %

THE VINEYARD

SOIL TYPE : Limestone and clay with some gravelly plots

AVERAGE AGE OF THE VINES : 30 years

VINE DENSITY : 7 000 vines/ha

GRAPE VARIETIES : 80% Merlot, 20% Cabernet Sauvignon

PRUNING: Double Guyot

VINE MANAGEMENT : Natural grass cover

HARVEST : Hand and mechanical picking with hand selection of the grapes (before and after destemming)

HARVEST PERIOD : Merlot from 09/29 to 10/15, Cabernet Sauvignon from October 13th to 18th

THE WINE

WINEMAKING : Fermentation in stainless steel tanks. Automatic thermorégulation system. Micro oxygénation in tank.

AGEING : 30% in new barrels, 70% in second fill barrels.

AGEING DURATION : 16 months

PRODUCTION : 75 000 bottles

TASTING COMMENTS



Deep crimson colour



The extremely elegant nose offers aromas of black fruit with a touch of liquorice combined with lovely floral notes, enhanced by subtle roasted fragrances.



The palate is full and dense starting with the attack, underpinned by an amazing freshness up to the finish where the still young tannins are well defined.



This wine has an ageing potential about 15 years, but is also enjoyable when young. It should ideally be consumed between 2020 and 2031.

FOOD & WINE PAIRINGS

This wine will pair nicely with grilled meats, meat dishes with sauce and assorted cheeses.

The sommelier's choice : Basque chicken, chorizo-stuffed piquillo peppers.

RATINGS & COMMENTS

GOLD LONDON WINE COMPETITION 2023

GRAND GOLD MEDAL SELECTIONS MONDIALES DES VINS CANADA 2020

GOLD MEDAL SAKURA JAPAN AWARDS 2020

93 pts JAMESSUCKLING JAMES SUCKLING 02/04/2019

