

# Château Malartic-Lagravière

AC Pessac-Léognan cru classé, 2012

750 ml

Art. nr. 23006712



Deep garnet with lovely hue. The nose has notes of fresh fruit such as blackberry, blackcurrant and cherry. On palate a nice combination of the power and elegance of Cabernet. The oak tannins blend well in this wine, but ensure great ageing potential.

Origin:	<b>France / Bordeaux / Pessac-Léognan</b>
Grape variety:	<b>Cabernet Sauvignon, Merlot, Cabernet Franc</b>
Maturity:	<b>6 to 15 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Châteaubriand, Filet Wellington, Roasted lamb gigot, Beef Stroganoff, Wild specialities, Spicy hard cheese</b>
Vinification:	<b>short must fermentation, fermentation in steel tank, fining</b>
Maturation:	<b>in partly new and used barriques/ Pièces, partly in steel tank, partly in barrique/ Pièces</b>
Bottling:	<b>filtration</b>
Maturation duration:	<b>16 months</b>
Volume:	<b>14.5 %</b>
Parker:	<b>94</b>

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Tannins



#### Body



#### Length

