

CHÂTEAU MALMAISON
BARONNE NADINE DE ROTHSCHILD
2015
MOULIS-EN-MÉDOC

GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19



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 : 13 %

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 09/21 to 10/05, Cab. on October the 6th and 7th

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 : 73 500 bottles

TASTING COMMENTS



Deep crimson colour



The nose is expressive and intense, with fresh fruit (blackcurrant and plum) aromas, a touch of menthol, and delicate hints of oak.



The wine starts out rich and full-bodied, going on to show considerable elegance and a fine balance between well-focused, velvety tannin and acidity that contributes freshness and length.



This wine has an ageing potential about 15 years, but is also enjoyable when young. It should ideally be consumed between 2019 and 2030.

FOOD & WINE PAIRINGS

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

The food & wine pairing of **JULIEN GATILLON**, two-starred chef of « **Le 1920** » in Megève : Basque chicken, chorizo-stuffed piquillo peppers.

RATINGS & COMMENTS

91 pts JAMES SUCKLING JAMESUCKLING.COM 03/02/2018

88-90 pts NEAL MARTIN THE WINE ADVOCATE 04/28/2016

16/20 JANCIS ROBINSON JANCISROBINSON.COM 05/01/2016

16/20 GAULT & MILLAU 05/19/2016

