

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

GREENWOOD

FINE WINE

Est. 1997

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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 6<sup>th</sup> and 7<sup>th</sup>

#### 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 delicately 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](http://JAMESUCKLING.COM) 03/02/2018

**88-90 pts** NEAL MARTIN [THE WINE ADVOCATE](http://THE WINE ADVOCATE) 04/28/2016

**16/20** JANCIS ROBINSON [JANCISROBINSON.COM](http://JANCISROBINSON.COM) 05/01/2016

**16/20** GAULT & MILLAU 05/19/2016