



DOMAINES

Cte de Malet Roquefort

DEPUIS 1705

COMTESSE

de MALET ROQUEFORT

BORDEAUX

VINTAGE 2019

The family de Malet Roquefort has been living in Saint-Emilion since 1705. Owner of several vineyards (Bordeaux and Saint Emilion AOC) and the famous Château La Gaffelière, 1st Growth. They are proud of their roots and their diverse terroirs. The wines are well-known for their elegance. Comtesse de Malet Roquefort is mainly elaborated from the vineyards of the family.

Vineyard

Area: From Family estate and partners on Right Bank

Soil: Clay & Silicious.

Majority of Merlot and Cabernet Franc.

90% Merlot and 10% Cabernet Franc

Viticulture

Simple guyot pruning. The ranks are worked every two rows to promote rooting and the aeration of the soil. Stripping, thinning, and sorting of the grapes by density. Parcel selection

Vinification

Vinification in stainless-steel temperature-controlled tanks Alcoholic fermentation with pumping over malolactic fermentation in tank

Aging

In stainless steel tank

General Characteristics of the Vintage

"The winter was very wet, so it was difficult to get into the vineyard before the beginning of April. Bud burst occurred in early April. We escaped two hailstorms at the end of May. Flowering was accompanied by heavy rainfall but fortunately fruit set was not much affected. Storms in June and July accentuated the pressure from mildew until véraison, which occurred at the end of July for the Merlot and during August for the Cabernet Franc. Early August saw a heatwave, with temperatures approaching 40°C, causing some blockage at the end of véraison. The high temperatures and the mild weather allowed for harvesting in good conditions. Cool nights and warm days favored finesse in the tannins."

Practicing Sustainable (Integrated Agriculture)

