



COMTESSE DE MALET

ROQUEFORT BORDEAUX ROUGE

DOMAINES

C^{te} de Malet Roquefort

DEPUIS 1705

VINTAGE 2022



HISTORY

In 1705, Countess Isabeau was the first Malet Roquefort to own Château La Gaffelière in Saint-Émilion. As a tribute to her, the Malet Roquefort family created COMTESSE DE MALET ROQUEFORT, a wine that gives all wine lovers a chance to share the elegance and silkiness typical of the family's wines. It is made from a rigorous selection of grapes, the vast majority from family estates.

VINEYARD

AREA: From family estate and partners on the Right Bank
SOIL: Clay & sandy - mainly Merlot and Cabernet Franc

BLEND COMTESSE RED

90% Merlot, 10% Cabernet Sauvignon

VITICULTURE

Single guyot pruning. The ranks are worked every two rows to boost rooting and soil aeration. Stripping, thinning and grape sorting by density. Parcel selection

VINIFICATION

Plot-by-plot vinification in stainless-steel vats. Alcoholic fermentation with pumping over. Malolactic fermentation in vats.

AGING

Aging in vats.

CHARACTERISTICS OF THE VINTAGE

The mild temperatures at the end of winter led to a precocious budding. The hot and dry season brought about great water stress to the plant but limited the sanitary risk. However, our vines are mostly on hillsides with clay soils, so those received sufficient water supply. The harvest was early: from the beginning of September for the downslopes vines. The month of September - very hot but marked by two rainy episodes - favoured an optimum ripeness of merlots and a very aromatic expression of Cabernets.

GREEN PRACTICES

- Certified Organic (Haute valeur environnementale OCACIA-Vineyard specific)