

Château Malartic Lagravière 2000

CSPC# 785895

750mlx12

12.5% alc./vol.

Grape Variety	45% Cabernet Sauvignon, 45% Merlot, 8% Cabernet Franc, 2% Petit Verdot
Appellation	Pessac-Léognan
Classification	Grand Cru Classé de Graves in 1959
Website	http://www.malartic-lagraviere.com/en/

General Info

Chateau Malartic Lagraviere started out life with a shorter name. Originally, it was known as Domaine de Lagraviere. The Malartic family obtained the Bordeaux vineyard at the close of the eighteenth century. In the 1850's, the chateau changed their name to Malartic Lagraviere. The name change was to honor the family's famous son, Comte Anne-Joseph-Hippolyte Maures de Malartic, who was a well-known French colonial Governor and French Navy Admiral. In fact, this explains the reason for the boat on their logo.

Chateau Malartic Lagraviere passed from the family of Maures de Malartic family to Arnaud Ricard. The Ricard family were quite well-known in the Graves region as they also owned Chateau de Fieuzal and Domaine de Chevalier . The Ricard family eventually sold the property in 1990 to the famous Champagne producer, Laurent-Perrier. In 1997, Chateau Malartic Lagraviere, became the property of Michele and Alfred-Alexandre Bonnie in 1997. Without prior experience in the wine world, the Bonnie family dove right in at Chateau Malartic Lagraviere, spending close to \$20,000,000 to modernize the estate.

Vintage

The wet spring resulted in a high risk of mildew in the early growing season, but flowering took place in good conditions following the return of dry weather from 14 May. The lack of rain in August and September caused growth to stop early, favouring a quick and uniform start to the ripening stage. The fine late summer weather allowed berries to ripen in excellent conditions, producing very well-balanced grapes. Despite a slightly higher than normal yield, the grapes were particularly rich in sugar, anthocyanins and tannins. Grape quality was uniform over the entire property due to a very good general state of health, even though each type of soil produces different characteristics: the dry gravel results in phenolic qualities that promote a good balance between sugar and acidity, while the clayey gravel produces grapes high in sugar.

Vineyards

The 53-hectare vineyard of Chateau Malartic Lagraviere is planted to produce both red and white Bordeaux wine. 46 hectares are planted for red Bordeaux grapes with 45% Merlot , 45% Cabernet Sauvignon , 8% Cabernet Franc and 2% Petit Verdot . The terroir for the red wine grape varieties is gravel and clay with limestone soils. Their best terroir is probably the parcel behind their cellars, with the really deep gravel soil that can be as deep as at 8 meters. All work in the vineyards is done using only self-sustaining, farming techniques.

7 hectares of vines are reserved for white Bordeaux wine varieties. For that, the vineyards are planted to 80% Sauvignon Blanc and 20% Semillon. For the white wine grape varieties, you find more limestone with clay and a slightly cooler micro-climate in the vineyards. On average the vines are close to 25 years of age, but they have old vines too, some of which are more than 60 years of age. The vineyard is planted to a vine density of 10,000 vines per hectare.

Harvest

Merlots 12, 25,26 et 27 September 2000.

Cabernets From 2 to 10 October 2000.

Vinification/ Maturation

To produce the red wine of Chateau Malartic Lagraviere, vinification takes place in a combination of 20 stainless steel vats and 10 oak tanks. The 30 different, conical shaped vats allow for parcel by parcel vinification. Malolactic fermentation takes place in barrel. Fermentation 3 to 5 weeks - 28 to 30° C

Aged in traditional oak barrels: 80% new oak for 17 months



Tasting Notes	Dark, deep ruby red with hints of coppery brown. The nose is intense and complex with mellow aromas of blackcurrants and plums followed by tobacco, and undergrowth. Fine minerality. The palate is vigorous with good volume and length. A dense, full-bodied wine, which nonetheless gives an overall impression of elegance, with a range of dark fruit, very ripe cherries and truffles. Excellent balance due to a pleasant freshness and a silky texture with a fine finish.
Serve with	Chateau Malartic Lagraviere is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Young vintages can be decanted for 1-3 hours. This allows the wine to soften and open its perfume. The wine will also gently warm in the glass, releasing its aromatics. Older vintages might also need decanting, for both aerating and to remove the sediment. The red wine of Chateau Malartic Lagraviere is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau Malartic Lagraviere is a perfect match with Asian dishes, hearty fish courses like tuna, salmon, mushrooms and pasta as well as cheese.
Production	5,083 cases made
Cellaring	Drink 2005-2020
Scores/Awards	<p>89 points - James Molesworth, Wine Spectator - Web Only 2016</p> <p>92 points - James Suckling, Wine Spectator - March 31, 2003</p> <p>85-88 points - James Suckling, Wine Spectator - Web Only 2001</p> <p>90 points - Robert Parker, Wine Advocate #146 - April 22, 2003</p> <p>90-92 points - Robert Parker, Wine Advocate #139 - February 27, 2002</p> <p>90-92 points - Robert Parker, Wine Advocate #134 - April 22, 2001</p> <p>91-93 points - Neal Martin, Wine Journal - November 2004</p> <p>91 points - Roger Voss, Wine Enthusiast - June 2003</p> <p>18 points - Jancis Robinson, JancisRobinson.com - January 2005</p> <p>4 stars - Decanter.com - July 2001</p> <p>91 points - Jeff Leve, thewinecellarinsider.com - October 20, 2016</p> <p>92 points - Jeannie Cho Lee MW, asianpalate.com - February 2013</p> <p>92 points - Jean Marc Quarin (score only)</p> <p>15 points - Vinum Wine Magazine (score only)</p> <p>18 points - La Revue du Vin France (score only)</p> <p>18 points - Bettane & Desseauve</p> <p>1 star - Le Guide Hachette des Vins - 2004</p>
Reviews	<p><i>"This has some vigor, with lots of brambly grip carrying bright anise, blackberry and black currant paste flavors, followed by a still-tight finish, with ample tarry grip. Solid, just not quite as much range as the top examples. — 2000 Bordeaux blind retrospective (December 2015). Drink now through 2020. 5,083 cases made."</i> - JM, Wine Spectator</p> <p><i>"Really well-done. Best I have had from here. Extremely refined and well-crafted, with delicate spice, fresh meat and berry character. Full-bodied, with super-well-integrated tannins. Best after 2010. 5,040 cases made."</i> - JS, Wine Spectator</p> <p><i>"Some good ripe fruit in this spicy, earthy red, but it turns slightly short and hollow on the finish. Still, it's a pleasing wine. Score range: 85-88."</i> - JS, Wine Spectator</p> <p><i>"A model of elegance, symmetry, and balanced power, the dense ruby/purple-colored 2000 displays sweet aromas of plums, currants, tobacco, and smoke. The wine possesses abundant power, concentration, extract, glycerin, and length. This elegant, expansive, juicy, layered, medium-bodied effort should prove reasonably long-lived. Anticipated maturity: 2006-2020."</i> - RP, Wine Advocate</p>

"The finest Malartic Lagraviere yet produced, the dense ruby/purple-colored 2000 displays abundant power, concentration, extract, glycerin, and length. This expansive, juicy, layered, full-bodied effort should prove long-lived. Anticipated maturity: 2006-2020. This property has made an astonishing leap in quality under the ownership of Monsieur and Madame Alfred-Alexandre Bonnie. Visitors to Bordeaux are well-advised to schedule a visit here, if only to see the space age technology in the cuverie."

- RP, Wine Advocate

"The finest Malartic-Lagraviere produced in forty years, this exquisite wine (a tribute to the tremendous investments and efforts made by the Belgian owners, Madame and Monsieur Alfred-Alexandre Bonnie) boasts classic aromas of tobacco, black currants, smoke, and earth, medium to full-bodied, pure, seductive flavors, a velvety texture, terrific definition, and a real palate presence without a great deal of weight. This is a sexy, complex, superb wine to drink young, but it is capable of lasting 15+ years. Anticipated maturity: 2003-2018."

- RP, Wine Advocate

"What a great wine from this estate. A fine cedar and tobacco nose. Very pure, defined and focused. The palate has good concentration with blackberry and tobacco notes. Very fine balance and weight with a solid, powerful finish. Great persistency and grip. Very focused. Excellent. Drink from 2010 - 2015 Tasted November 2004."

- NM, Wine Journal

"There is a sense of pent-up energy with this wine. It has powerful fruit along with flavors of chocolate, but it is all masked and repressed by tight firm tannins. A wine that will develop slowly."

- RV, Wine Enthusiast

"Mellow. Round. Already almost approachable already! Lots of ripe fruit and tannin. 18/20 Points (JR)"

- JR, JancisRobinson.com

"Big, intense colour, rich, concentrated nose, tobacco leaf and high in cabernet black currant fruit, and quite firm acidity. Quite lean style at this time, but lots of ripe fruit behind it, a wine for the long term. Ready 2006-2020."

- Decanter.com

"Nice wine here, with load of fresh, ripe, sweet, spicy, earthy, dark red fruits, with a side of smoke, tobacco, cigar wrapper, wet earth, thyme and cedar. Elegant, refined and soft, enjoy this now, or give it a few more years."

- JL, thewinecellarinsider.com

"A beautiful red that has aged gracefully. This vibrant, generous red has lifted aromatics and flavours that still exude youthful vigour. An array of flavours dominate the palate - plums, blackberries, cassis and spices. Fairly long length. Tasted i: Paris, France. Maturity: Drink."

- JCL, asianpalate.com

"Un vin monumental et une réussite majeure du millésime, associant fraîcheur et puissance avec une autorité évidente."

- Bettane et Desseauve

"A monumental wine and a major success of the vintage, combining freshness and power with an obvious authority. "

- Bettane and Desseauve