Château Malartic Lagraviere Blanc 2021

	alartic Lagraviere Diaric 20		
CSPC# 102701	750mlx12	13.4% alc./vol.	
CSPC# 855314	750mlx6	13.4% alc./vol.	
Grape Variety	89% Sauvio	gnon Blanc, 11% Semillon	
Appellation	Pessac-Léognan		
Classification	Grand Cru Classé de Graves in 1959		
Website	https://www.malartic-lagraviere.com/en/vintages/#malartic-blanc-2019		
Sustainability			
Sustainability	Sustainable farming, High Environmental Value certification*, ISO 14001 (EMS) *(HVE, level 3 (the highest) since 2015. A unique reference of environmental quality,		
	prioritizing biodiversity inside and all		
General Info		ife with a shorter name. Originally, it was known	
	•	tic family obtained the Bordeaux vineyard at the	
		e 1850's, the chateau changed their name to	
		e was to honor the family's famous son, Comte	CHATLAU
		lalartic, who was a well-known French colonial	I A D T
	Governor and French Navy Admiral. I their logo.	n fact, this explains the reason for the boat on	MALARIIC
	-	rom the family of Maures de Malartic family to	ATT
		e quite well-known in the Graves region as they	
		Domaine de Chevalier . The Ricard family	
		to the famous Champagne producer, Laurent-	
		graviere became the property of Michele and	GRAND CRU CLASSÉ DE GRAVES Pessac-léognan
		thout prior experience in the wine world, the	
	Bonnie family dove right in at Chateau Malartic Lagraviere, spendir		
	\$20,000,000 to modernize the estate		
		re is a classified grand cru from the Pessac-	
		e some of its neighbors in the AOC, Malartic-	
	Lagravière is classified for its red wind	es, but also for its white wines.	
Winemakers	Eric Boissenot, Consultant		
Vintage	The mild, warm winter and early spri	ng resulted in an early bud break, which was then s	lowed down by a
	cold and dry second half of spring. Severe frosts on 6 and 7 April left their mark. Late pruning, carried out in		
	March on our most sensitive plots, significantly reduced their impact.		
	May was rainy and cool, but the flowering, which was rather early at Malartic, benefited from a window of mild weather (end of May, beginning of June). As a result, it was homogeneous and fast. This was followed		
	by a stormy period until mid-July, wh	ich led to a strong mildew pressure and very active	growth of the vines.
	Fortunately, from the end of the véra	aison to the beginning of the harvests, there was a v	very beneficial dry
	period. The skins and seeds matured	to excellent degrees of ripeness as the harvests app	proached.
		he 15 September: the grapes were healthy, with gre	eat aromatic
	freshness and good density thanks to	-	
		with silky, very sophisticated red wines, characteriz	-
	, .	y with a velvety tannin texture. The whites are very	fresh and offer
	good concentration with a beautiful f		
		ry much on the terroir and the winegrower: adaptat	
		stages of the vintage, with late pruning, maintenan	-
		uality green harvesting to ensure uniform ripening,	, and management
	of the harvests on a daily basis with r		
	Our excellent knowledge of Malartic' quality and excellence of Malartic's g	s terroir enabled us to anticipate its reactions and t rands vins	hus maintain the
Vineyard		Malartic Lagraviere is planted to produce both red a	and white Bordeaux
viicyalu		ed gravels and clay gravels. 9 hectares of vines are i	
		e vineyards are planted to 83% Sauvignon Blanc and	
		ind more limestone with clay and a slightly cooler m	
	the white white Stape valieties, you h	and more infestorie with day and a signify cooler if	



Vineyard	vineyards. On average, the vines are close to 25 years of age, but they have old vines too, some of which are		
Harvest	more than 60 years of age. The vineyard is planted to a vine density of 10,000 vines per hectare. Manual harvest by successive passes. Sauvignon Blanc 15-24 September 2021. Sémillon 17- 21 September 2021.		
Vinification/ Maturation	Inerted slow pressing, fermentation in oak barrels. Ageing on the lees, bâtonnage in French oak barrels – 50% new oak. Aged for 14 months		
Tasting Notes	Malartic Lagravière 2021 white completely showcases the charm of the high-ratio Sauvignon Blanc Bordeaux blend. It greets your nose with pronounced flavors of honey and fruit tea, and then brings its immense energy to your mouth. I especially enjoy its superb melt-in-the-mouth experience, simple but luxurious like Haute Couture jewelry. The signature mineral notes on the finish go beyond words, creating a stunningly powerful and ethereal experience.		
Serve with	The white wine, Chateau Malartic Lagraviere Blanc is a perfect wine to serve with shellfish, sashimi, sushi, all types of seafood, chicken, veal, and cheese.		
Cellaring	Drink 2022-2032		
Scores/Awards	90-93 points - William Kelley, Wine Advocate - April 2022 88-91 points - Lisa Perrotti-Brown, The Wine Independent - May 2022		
	95 points - James Suckling, JamesSuckling.com - January 2024		
	95-96 points - James Suckling, JamesSuckling.com - June 2022		
	16.5 points - Jancis Robinson, JancisRobinson.com - June 2022		
	94 points - Georgina Hindle, Decanter.com - March 2022		
	94 points - Jane Anson, janeanson.com - May 2022		
	94 points - Jeff Leve, thewinecellarinsider.com - May 2022		
	 91 points - Tim Atkin, MW - timatkin.com (score only) - April 2022 92-94 points - Neal Martin, Vinous - April 2022 90-92 points - Antonio Galloni, Vinous - April 2022 94-96 points - Jeb Dunnuck MW - June 2022 18 points - Matthew Jukes - August 2022 		
	91 points - Jean Marc Quarin (score only) - April 2022		
	93-94 points - Yves Beck (score only) - June 2022		
	93 points - Peter Moser, Falstaff Magazine - May 2022		
	94 points - Vert de Vin - April 2022		
	90-91 points - La Revue du Vin France (score only) - May 2022		
D	91-92 points - Bettane & Desseauve (score only) - May 2022		
Reviews	"Quite plump, with a good, juicy edge to its mix of apricot, mirabelle plum and yellow apple notes. There's light hints of salted butter and bitter almond on the finish. Sauvignon Blanc and Sémillon. Drink now through 2026. 620 cases made."		

- JM, Wine Spectator

"The 2021 Malartic Lagravière Blanc shows promise, bursting with aromas of lime zest, fresh mint, grapefruit, and pastry cream. Medium to full-bodied, chiseled and nicely concentrated, it's a taut, intensely flavored wine that concludes with a long, saline finish.

An estate on the rise, with a new approach to viticulture, the fruit of over a decade's work, is delivering smaller grapes, lower pHs and greater concentration at Malartic Lagravière; and now, since 2019, Eric Boissenot's input as consultant is privileging balance and structural finesse over extraction and impact. These 2021s, fine successes in a challenging year, are testament to the promise of this new direction." - WK, Wine Advocate

"Composed of 89% Sauvignon Blanc and 11% Semillon, the 2021 Malartic Lagraviere blanc slowly unfurls to present notes of lemon curd, green apples, and white peaches, with suggestions of sea spray, paraffin wax, and crushed rocks. The light to medium-bodied palate offers great tension and intensity, with a lively line and long, stone-fruit and lemony finish." - LPB, Wine Advocate

"The fine haze of oak spices is spot-on now with a mineral verve and lots of green stone fruit to the nose. This is broad and full-bodied on the palate with refreshing acidity and a fine bite of tannins that lends additional structure and seriousness to this white."

- JS, JamesSuckling.com

Reviews "This is very framed and beautiful. Tannin tension, in a very fine and polished way. It's full-bodied, yet agile and almost weightless. Long and persistent with great finesse and structure. 89% sauvignon blanc and 11% semillon."

- JS, JamesSuckling.com

"89% Sauvignon Blanc, 11%Sémillon. Cask sample. Notes of green vegetation on the nose. Then an attractive fruitiness on the palate. Already attractive, even if not one of the most complex white Pessac-Léognans. An early developer? Impressively persistent. Drink 2023 – 2028."
 - JR, JancisRobinson.com

"Green and red apple, pear, caramel, brioche, and toasted lemon tart. You can feel they achieved good ripeness in the weight and density on the palate - it's not overly rich but can take the oak elements, delivering a more nuanced and sophisticated style this year that's not just fresh and fruity, but also weighty and textured. You get the crushed stone and cooling mint effect on the tongue as well as the peach, plum and green apple crispness. A sharp tang on the finish is thrilling, accentuating the life and vibrancy you get the whole way through. Less overtly acidic than some, it's more in the background while the other more nuanced details sit on top. A lovely wine this year, lots to like with all the necessary elements to age." - GH, Decanter.com

"White peach and pear, juicy texture, powerful, great quality with linen and slate texture though the palate and an expertly mouthwatering finish. Tasted twice, excellent quality." - JA, janeanson.com

"Spices, honeysuckle, lemon rind, pomelo, pears, and yellow apple notes are easy to find on the nose and palate. The wine is creamy, fresh, bright, long and packed with sweet yellow fruits and crispness in the finish. The wine blends 89% Sauvignon Blanc with 11% Semillon. Drink from 2023-2034." - JL, thewinecellarinsider.com

"The 2021 Malartic-Lagravière Blanc was picked from 15 to 24 September with less Sémillon due to frost (11%) and matured in 50% new oak. Clean and precise on the nose, this unfurls nicely in the glass, taut and mineral-driven. The palate is well balanced with fine acidity, lively and beautifully balanced, just the right amount of salinity with a cohesive and lingering finish. This is an outstanding white Pessac-Léognan." - NM, Vinous

"The 2021 Malartic-Lagravière Blanc races out of the glass with soaring Sauvignon Blanc notes. Bright and sculpted, the 2021 has plenty to offer. Citrus peel, white flowers, sage, mint, and crushed rocks lend notable complexity as the 2021 opens with some coaxing. Drink 2024-2031." - AG, Vinous

"The 2020 Château Malartic-Lagravière Blanc showed brilliantly, with medium to full-bodied aromas and flavors of ripe pineapple, white flowers, and chalky minerality. It shows the purity and precision of the vintage, has terrific mid-palate concentration, bright acidity, and a great finish. The blend is 80% Sauvignon and 20% Semillon, harvested from the 15th to the 24th of September, that's still resting in 50% new French oak. It's a stunning white in the making."

"I am always a fan of this wine and in 2021 it lives up to its billing. With a white almond smoothness over a crisp, cool citrus core, this is not as raw or as pithy as many and it is this elegance and control that makes it so attractive. Less is more. Yes, it is!"

- Matthew Jukes

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Reviews "Very pale yellow-green, silver reflections. Delicate aromas of gooseberries and grapefruit and white tropical fruit with hints of lime citrus. The palate shows savoury hints with subtle nuances of yellow fruit. Its fresh acidity and light minerality offer an impressive length with good ageing potential." - PM, Falstaff Magazine

"The nose is elegant, fresh and reveals tension, some power, complexity, and a fine richness. There are notes of pulpy/ripe vine peach and more lightly lychee combined with fine touches of fairly ripe citrus, exotic fruit as well as a discreet hint of pink lychee, racy gravel, discreet almost verbena and a subtle touch of vanilla. A very discreet hint of smoke in the background. The palate is fruity and offers an acidic backbone, a nice freshness/minerality, gourmandize, a nice delicacy in its volume (with a little smokiness), concentration, a nice precision/smoothness, power in control as well as a nice acidity. On the palate, this wine expresses notes of pulpy/brilliant peach, tangy lychee and more slightly lemon combined with touches of sweet kumquat as well as hints of passion fruit, subtle saline hints, a subtle hint of toastiness and a very discreet almost vanilla hint. Persistence with an imperceptible hint of pepper in the background. A lovely, complex, elegant, precise, gastronomic white wine that reveals purity, depth, and intensity." - Vert de Vin