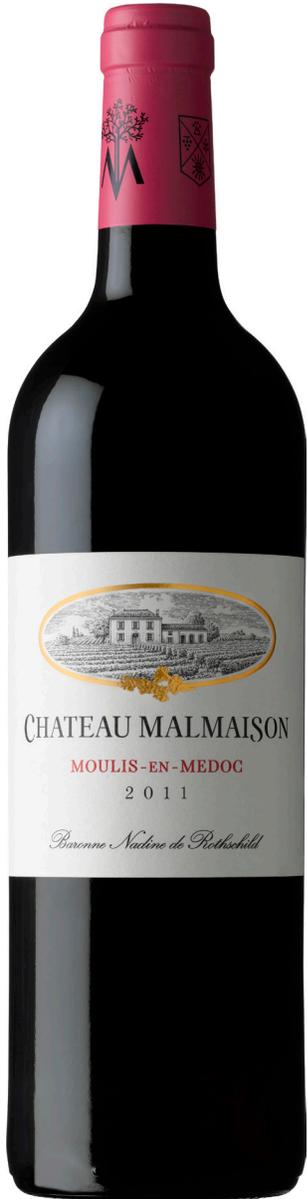




CHATEAU MALMAISON



VINTAGE 2011

The climate profile of the 2011 is quite similar to that of 2004/2007, especially on the rainfall side. However, the drought early in the season, is the reason of the lower yield obtained that year at the estate, closer to 40hl/Ha.

2011 CHATEAU MALMAISON

THE STORY

Chateau Malmaison, in the Moulis-en-Médoc appellation, is one of the oldest estates in the Medoc. Grapes have been grown here, thanks to a handful of different owners and a sizeable religious community, since the Middle Ages. This property, which adjoins Chateau Clarke, was purchased by Baron de Rothschild in 1978. 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 33 hectares (81.54 acres) of clay limestone soil, which is ideal for Merlot, the predominant grape variety. Chateau Malmaison allies delicacy, suppleness and elegance with a rich and fruity bouquet.

THE VINEYARD

VARIETAL COMPOSITION: 80% Merlot; 20% Cabernet Sauvignon

APPELLATION: Moulis-en-Médoc

AREA: 33 ha (81.54 acres)

SOILS : Limestone and clay with some gravelly plots

VINE DENSITY: 7,000 vines/ha

VINE AGE: 30 years

VINE MANAGEMENT: Natural grass cover, double Guyot

HARVEST DATES: Merlot from September 19 to 24; Cabernet Sauvignon from September 26 and 27

HARVEST: Hand and mechanical picking with hand selection of the grapes (before and after destemming)

VINIFICATION

FERMENTATION: The grapes are put into vats via gravity flow, followed by cold soaking and fermentation in both oak and stainless steel tanks. Moderate extraction adapted to each vat by pumping over and delestage (rack and return).

AGEING: 16 months, 30% in new barrels, 70% in second fill barrels

ALCOHOL: 13.5%

TASTING NOTES

Deep crimson color. The nose is expressive and intense, with fresh fruit (black currant and plum) aromas, a touch of menthol, and delicate 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.