

# Château De Malromé

## Cuvée Henri

### Bordeaux Supérieur

*Shiny ruby red color. Generous nose with red fruit and cassis notes and slightly woody notes  
Thanks to its high proportion of Merlot which brings roundness and supple tannins.*

*They can be tasted young, on the freshness and on the fruit. However, those wines have a good structure, brought by the Cabernet Sauvignon, allowing them to age well and get firmer with their delicacy and generosity.*

*Food match: charcuterie.*

*Very good match of red meats – ducks – eggs and some cheeses*

**LOCATION:** The vineyard of Malromé is located in the south of Bordeaux in the Entre-Deux-Mers near the Côtes de Bordeaux appellation. Malromé's vineyard, exploited for at least 5 centuries, is one of the oldest vineyards of the active Bordelais.

Château Malromé's wines owe their reputation as much to the memory of Toulouse-Lautrec attached to the property, as to the domaine's quality of soil. Château Malromé used to be the family residence of ministers of Napoleon the Third and of the well-known painter Henri de Toulouse-Lautrec, who ended his days in the property in 1901.

**VINEYARD AREA:** 25 hectares

**SOIL:** Clayey-calcareous.

Gravelly hands composed of pebbles, rolled quartz and gross sands, particularly favorable to the vines.

**GRAPE VARIETIES:** 60 % Merlot, 20 % Cabernet-sauvignon, 20 % Cabernet franc

**YIELD:** 50 hl / ha

**AGE OF VINES:** 40 years

**WORK IN THE VINES:** Simple Guyot pruning with desbudding – Integrated agriculture

**CELLAR:** Sweet picking of the grapes before sorting (vibrating hopper, gravitation...)

- Grapes sorting : using Tribaie ( weighing the sugar levels in the grapes, so sorting out the ones with the best density that are therefore the ripest
- Vinification: traditional vinification with control of the temperatures.
- Fermentation : in stainless steel vats (3 weeks)
- Ageing: For 12 months in oak barrels (50 %) and in tank (50 %)

