



## COMPAGNIE VINICOLE BARON EDMOND DE ROTHSCHILD

CHATEAU MALMAISON Baronne Nadine de ROTHSCHILD 2009  
MOULIS EN MEDOC

The Château Malmaison vineyard, situated in the Moulis wine-growing area of the Médoc, is one of the oldest in the Médoc.

Grape vines have been established here, thanks to a handful of landowners and a sizeable religious community, ever since the middle ages.

This property, which adjoins Château Clarke, was also purchased by the Baron Edmond de Rothschild in 1973, with the intention of recreating a large estate.

Though in a state of total neglect at the time of purchase, the Château Malmaison has now been restored to its former glory. The vineyard too was completely replanted between 1974 and 1978, and now extends to 24 perfectly maintained hectares. The clay-limestone soil is ideally suited to a blend of 80% Merlot and 20% Cabernet Sauvignon.

This particular mixture of grape varieties, dominated by the Merlot, gives us the smooth and rounded wines so typical of this specific area.

The greatest possible care is taken at every stage of the production of this wine, right from the maintenance of the vines themselves, which is always aimed at improving quality. At each grape harvest, the grapes are picked by hand and are then meticulously sorted before being vatted. The wine making process then proceeds in automatically thermo-regulated stainless steel vats. Lastly, the wines are matured for 16 months in new barrels and year-old barrels.

Thus, the wine produced by Malmaison allies delicacy, suppleness and elegance with a rich and fruity bouquet.

Ever since 1997 the Baroness Nadine de Rothschild has continued the proud tradition of the estate in accord with the wishes of her husband.

Appellation :	Moulis en Médoc
Vineyard area :	33 ha
Soil type :	Limestone and clay
Blend :	80% Merlot 20% Cabernet Sauvignon
Plantation density:	6600 vines/ha (1m x 1.5m)
Vineyard age :	30 years
Soil management :	Natural grass cover
Vineyard pruning :	Double Guyot
Harvest :	Hand picking, hand selection of the grapes (before and after destemming) <u>Merlot</u> : from 5 <sup>th</sup> to 15 <sup>th</sup> of October <u>Cabernet Sauvignon</u> : from 16 <sup>th</sup> to 20 <sup>th</sup> of October
Vinemaking :	Cold maceration, vinification in stainless steel tanks. Automatic thermorégulation system. Micro oxygénation in tank. Malo-lactic fermentation in new french oak barrels.
Ageing :	30% in new barrels, rest in second fill barrels Duration : 16 months
Production :	60 000 bottles



## PRESS RELEASE &amp; TASTING COMMENTS :

**DECANTER** ★★★ (15.5 points)

Good well-made wine, nice touch of oak, smooth and elegant. Drink 2015-2023

## FOOD AND WINE :

Drink with grilled meat, and french cheese.  
Advised serving temperature: 18°C.

Chinese: Roast Duck or Pigeon accompanied with pepper salt  
Japanese: Hayashi (Japanese Curry)  
Korean: Bi Bim Bop (Beef with fried eggs)