



BARON EDMOND DE ROTHSCHILD

Château de Malengin 2016



Winemaker : Fabrice Bandiera

Appellation : Montagne Saint-Emilion

Blend : 70% Merlot; 20% Cabernet Franc;
10% Cabernet Sauvignon

Soil type : Limestone and clay

Vineyard age : 22 years

Vine density : 2,226.72 vines per acre (5,500 vines/ ha)

Yield : 55.54 tons/ acre (750 hl/ ha)

Vintage : The winter and spring of 2015-2016 was exceptionally wet, cool, and mild. In early June, the weather got warmer and there was little rainfall in early June. A very hot summer followed by a lack of rain and a dry period of drought (only four days of rain in July and August). Because of the rainy winter and spring, the vines adapted well to the summer heat. Hand-harvesting began on September 30th, 2016.

Winemaking : Cold maceration, winemaking stainless steel tanks. Automatic temperature control system. Micro-oxygenation in tank. Malolactic fermentation in new French oak barrels.

Aging : Stainless steel tanks & new French oak barrels
Duration : 12 months

Technicals : Alcohol 13.5%, Total Acidity: 5.4 g/l, Residual Sugar: 0.2 g/l, PH 3.42

TASTING NOTES :

Color: Deep garnet-red color

Nose: Intense red fruit notes: cherries at the beginning with intensity and freshness, and a light woody note completes this beautiful aromatic palate.

Palate: The mouth attack is very ample supported by silky tannins. Then long and complex where red cherry notes mingle with a touch of mocha. This fine and structured wine is carried by a remarkable freshness.

FOOD PAIRING :

Drink with grilled meat and French cheese.

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