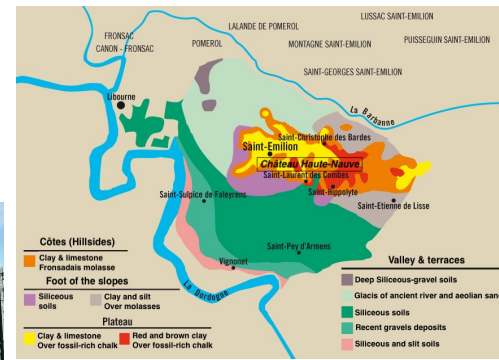




# CHATEAU LE COMTE MALLET SAINT-ÉMILION 2023



Château Haute-Nauve, and its second wine Le Comte Mallet, is located in the village of Saint-Laurent-des Combes in a clay and limestone-rich terroir located on the "Côtes", or hillsides, going down the "Plateau" where the Grand Cru Classé of Saint Emilion are located.

30-years-old Florent Mallet took over, after his mother Marie-Anne, the 9.5 hectares and became the 4<sup>th</sup> generation vigneron at the helm of this human sized estate.

Planted with 70% of Merlot, 27% of Cabernet Franc and 3% of Cabernet Sauvignon, they made the choice to follow organic practices and banned the use of herbicides back in 2005. The use of eco-grazing, with sheep, allows them to have a natural maintenance of the vines avoiding the intensive passage of tractors. Natural grass cover and planting of wheat and selected plants allow them to enhance biodiversity.

In opposition with the stereotypical of Saint-Émilion castle owners, Florent cultivate simplicity and even opened a campsite for people to sleep in the vines. Florent is a great exemple of a vigneron "Authentique".

SOIL TYPE \_\_\_\_\_

Deep siliceous-gravel soil toward the Dordogne River

VARIETAL \_\_\_\_\_

100 % Merlot. 40 years old vines in average.

CULTURE \_\_\_\_\_

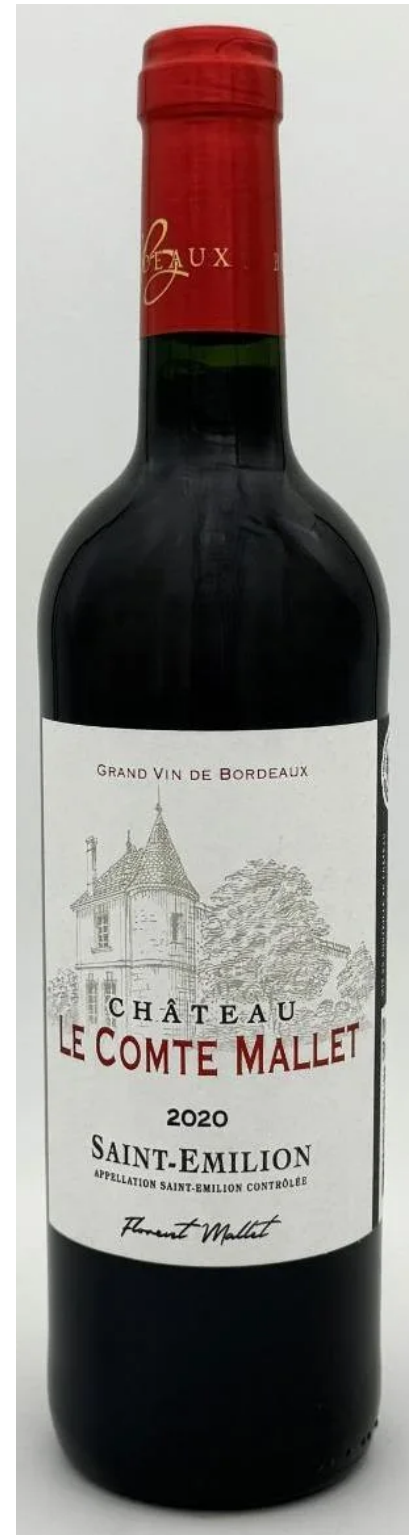
Organic farming. No use of herbicides. Eco-grazing with sheep. Harvest by hand. Accurate selection on sorting tables.

VINIFICATION \_\_\_\_\_

Fermentations and maceration in thermoregulated stainless steel tanks. Ageing 6 months in the same tanks before bottling.

TASTING NOTES \_\_\_\_\_

Enticing combination of dark and blue fruits. Medium-bodied in texture it shows supple tannins. The deep and intense fruity character is nicely combined with some dried flowers and spices. The finish is showing a great freshness through a fine acidity. An accessible Saint-Émilion ready to enjoy in its youth.



From the same Winery :

*Château Haute-Nauve Saint Émilion Grand Cru 2022*

