

Château Malartic-Lagravière 2023

CSPC# 785895

12x750ml

13.0% alc./vol.

Grape Variety	53% Cabernet Sauvignon, 42% Merlot, 4% Petit Verdot, 1% Cabernet Franc.
Appellation	Pessac-Léognan
Classification	Grand Cru Classé de Graves in 1959
Website	https://www.malartic-lagraviere.com/wp-content/uploads/2022/02/malartic-lagraviere-red-2019.pdf
Analysis	pH: 3.74
Sustainability	Sustainable farming - High Value Environmental certification. HVE, level 3 (the highest) since 2015. ISO 14001. A unique reference of environmental quality, prioritizing biodiversity inside and all-around plots.
General Info	<p>Chateau Malartic Lagraviere started out life with a shorter name. Originally, it was known as Domaine de Lagraviere. The Malartic family obtained the Bordeaux vineyard at the close of the eighteenth century. In the 1850's, the chateau changed their name to Malartic Lagraviere. The name change was to honor the family's famous son, Comte Anne-Joseph-Hippolyte Maures de Malartic, who was a well-known French colonial Governor and French Navy Admiral. In fact, this explains the reason for the boat on their logo.</p> <p>Chateau Malartic Lagraviere passed from the family of Maures de Malartic family to Arnaud Ricard. The Ricard family were quite well-known in the Graves region as they also owned Chateau de Fieuzal and Domaine de Chevalier . The Ricard family eventually sold the property in 1990 to the famous Champagne producer, Laurent-Perrier. In 1997, Chateau Malartic Lagraviere became the property of Michele and Alfred-Alexandre Bonnie in 1997. Without prior experience in the wine world, the Bonnie family dove right in at Chateau Malartic Lagraviere, spending close to \$20,000,000 to modernize the estate.</p>
Winemakers	Michele and Alfred-Alexandre Bonnie. Eric Boissenot consults.
Vintage	The mild, rainy winter gave way to a spring with an almost tropical climate. With excellent grape development, flowering at the end of May was uniform. The vines are thriving, and our canopy management work has been carried out to regulate them, both on the leaves and the bunches. Disease pressure was high from May to the end of July with significant humidity, but the Malartic vineyard remained healthy, thanks to the very careful daily monitoring by our teams. Ultimately, it's a return to a true oceanic climate, with alternating periods of heat and rain, leading to a very complete vine cycle and full, even ripening. The mild temperatures until the third week of August are ideal for white wines. Harvested from August 28th to September 8th, they are fabulously precise, fresh, and chiseled.
Vineyards	The 53-hectare vineyard of Chateau Malartic Lagraviere is planted to produce both red and white Bordeaux wine. 46 hectares are planted for red Bordeaux grapes with 45% Merlot , 45% Cabernet Sauvignon , 8% Cabernet Franc and 2% Petit Verdot . The terroir for the red wine grape varieties is gravel and clay with limestone soils. Their best terroir is probably the parcel behind their cellars, with the really deep gravel soil that can be as deep as 8 meters. All work in the vineyards is done using only self-sustaining, farming techniques.
Harvest	The Merlots, harvested from September 12th onwards, show real substance with lovely freshness. The Indian summer that settled in at the end of September, with summer-like temperatures but cool nights, offered absolutely ideal conditions for perfecting the ripeness of our Cabernets, harvested until October 6 th . Yield: 39 hl/ha.
Vinification/ Maturation	To produce the red wine of Chateau Malartic Lagraviere, vinification takes place in a combination of 20 stainless steel vats and 10 oak tanks. The 30 different, conical shaped vats allow for parcel-by-parcel vinification. Malolactic fermentation takes place in barrels. Fermentation 3 weeks - 28 to 30° C. Aged in traditional oak barrels: 65% new oak for 18 months.
Tasting Notes	The Malartic 2023 wines are already proving to be splendid, with plenty of substance, freshness and elegance. They offer remarkable balance, with tannic finesse and velvety mouthfeel, which should make this vintage another great classic.



Serve with Chateau Malartic Lagraviere is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Young vintages can be decanted for 1-3 hours. This allows the wine to soften and open its perfume. The wine will also gently warm in the glass, releasing its aromatics. The red wine of Chateau Malartic Lagraviere is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.

Production 11,800 cases made

Cellaring Drink 2028-2050

Scores/Awards

- 92 points** - James Molesworth, Wine Spectator - May 2026
- 90 points** - Yohan Castaing, Wine Advocate - March 2026
- 91-93 points** - Yohan Castaing, Wine Advocate - April 2024
- 91-93 points** - Lisa Perrotti-Brown, The Wine Independent - May 2024
- 94 points** - James Suckling, JamesSuckling.com - February 2026
- 95-96 points** - James Suckling, JamesSuckling.com - April 2024
- 95-97 points** - Roger Voss, Wine Enthusiast - November 2024
- 16+ points** - James Lawther, JancisRobinson.com - May 2024
- 95 points** - Georgina Hindle, Decanter.com - May 2024
- 95 points** - Jane Anson, janeanson.com - March 2026
- 95 points** - Jane Anson, janeanson.com - April 2024
- 94 points** - Jeff Leve, thewinecellarinsider.com - March 2026
- 92-94 points** - Jeff Leve, thewinecellarinsider.com - May 2024
- 91 points** - Tim Atkin, MW - timatkin.com - April 2024
- 89-91 points** - Thomas Parker, Farr Vintners - April 2024
- 94 points** - Neal Martin, Vinous - February 2026
- 89-91 points** - Neal Martin, Vinous - April 2024
- 93 points** - Antonio Galloni, Vinous - February 2026
- 92-94 points** - Antonio Galloni, Vinous - April 2024
- 92 points** - Jean Marc Quarin - April 2024
- 93 points** - Peter Moser, Falstaff Magazine - May 2024
- 95-96 points** - Alexandre Ma MW - April 2024
- 95 points** - Raffaele Vecchione, WinesCritic.com - April 2024
- 92 points** - Bettane & Desseauve - May 2024
- 93 points** - Vinum Wine Magazine - September 2024
