



WHITE 2025

Château Malartic-Lagravière

BLEND

Sauvignon blanc 73%
Sémillon 27%

DATES OF HARVEST

Sauvignon blanc
August 26 to September 3
Sémillon
August 27 and September 2

THE DOMAIN

Classified Growth of Graves in red and white

Pessac-Léognan Appellation (A.O.C.)

Owner Bonnie Family

Total area (A.O.C.) 73 hectares (180 acres)

Total area in white 7 hectares (17 acres)

Geology Quaternary Günzian well-drained gravels and clay gravels on shelly limestone and clay subsoil

Grape varieties

Sauvignon blanc 79%- Sémillon 21%

Density of plantation 10 000 plants / ha

Average age of the vineyard 28 years old

Vineyard Management Agroecology, plant cover, eco-pasture, minimal ploughing, with horses.

Pruning method Late pruning, in double Guyot

TECHNICAL

Certifications Sustainable farming, environmental Value certification 3 Opt A, ISO 14001 (EMS)

Harvest Manual harvest by intra-plot passes, double sorting tables, optical sorting (X-tri)

Vinification Double cap, thermoregulated stainless steel and oak vats

Vat period 3 weeks

Yields 36.5hl/ha

Ageing Early blending, traditional on fine lees in French oak barrels, 50% new oak

Ageing period In process

OEnologiste Consultant Eric Boissenot



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Tours by appointment only
Monday to Saturday 10am - 1pm | 2pm - 6pm
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VINTAGE

The Vintage 2025 at Malartic An Exceptional Vintage True to the Legendary “Years Ending in 5”

Everything aligned for the 2025 vintage. Ideal weather conditions, with both warmth and well-timed rainfall, an early growing cycle, and beautiful ripeness at harvest combined to create a truly remarkable year.

The vegetative cycle unfolded smoothly, with even flowering at the end of May and uniform véraison in early August. After a rather dry and sunny summer marked by two significant heat waves in late June and mid-August, the vines remained in excellent condition as harvest approached at the end of August, having drawn on the abundant water reserves stored in the soils during the rainy winter. This is where the particularity of the vintage lies: grapes that reached perfect ripeness while retaining beautiful natural acidity.

Harvest began on August 26 with our Sauvignon Blanc, followed the next day by Sémillon. The pace was calm and swift. Benefiting from the welcome rainfall of the last weekend of August, the white wines are flavorful and concentrated, with superb aromatics and vibrant freshness. The saline finish is particularly remarkable, a true hallmark of balance.

Weather conditions remained highly favorable throughout September, with cool mornings and warm afternoons guiding the grapes to full maturity. Harvest of the reds began on September 9 with generous, intensely fruity Merlot and continued steadily through October 3. The final days of radiant sunshine were reserved for the finest Cabernet parcels following the September 21 rainfall. A perfect tempo, heralding the birth of great red wines.

The generous ripeness of this sun-driven vintage is beautifully complemented by notable freshness and vibrant acidity. Tannins are refined, as the vines experienced harmonious growth. The wines are seamless, full, and almost saline on the palate, even in red. They also reveal a refined, elegant generosity. The final architecture, marked by both concentration and finesse, is further enhanced by a very precise and successful press wine selection.

An impressive balance emerges from these 2025 wines, perhaps once again affirming the mythical exception of vintages ending in five.



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PRESS REVIEW

Jamessuckling.com – James Suckling – - April 2026
96-97

This is so classy, with polish, transparency, a medium body and fresh acidity. Linear and racy, with a bright, icy finish and a steely and lightly bitter character at the end. An outstanding white.

Falstaff.com - Peter Moser - Bordeaux En Primeur 2025 vintage- April 2026
95

Helles Gelbgrün, Silberreflexe. Feine gelbe Stachelbeernuancen, frischer Pfirsich, etwas Vanille und Kräuter, facettenreiches Bukett. Saftig, komplex und elegant, feine Extraktsüße, ein Hauch von Gewürznelken und Blütenhonig, zeigt Länge und Potenzial, ein stoffiger Speisenbegleiter.

[Robe jaune-vert pâle aux reflets argentés. Arômes délicats de groseille jaune, de pêche fraîche, une touche de vanille et d'herbes aromatiques, un bouquet complexe et riche. Bouche juteuse, complexe et élégante, avec une belle douceur d'extrait, une pointe de clou de girofle et de miel de fleurs, promettant longueur et potentiel ; un vin de table de grande qualité.]

Beckustator.com – Yves Beck – April 2026
94-96

Rafraîchissantes notes d'écorces d'oranges complétées par des parfums kumquat, une pointe de litchi ainsi que des pierres mouillées. La touche saline de l'attaque stigmatise la fraîcheur, mais il y a également de la dimension... en décodé : du peps et de la chair ! Un vin cohérent, ample, tonique et persistant. 2028-2045

TheDrinksBusiness.com - Colin Hay – 2025 Bordeaux En Primeur tasting notes by Colin Hay – May 2026
93-95

Picked either side of the rainfall at the end of August. This succeeds fabulously in a vintage where even some of my favourite Pessac whites struggle a little for dynamising freshness - this has it plentifully. But it's a fascinatingly complex wine, with a certain natural sucrosity that renders it almost a little Ygrec-like, not least in those slight Sauternes-y notes (though when retasted at the UGCB it's actually on the lower end of the spectrum in terms of the impression of sucrosity)! Blood orange, wild strawberry, confit melon, nectarine, angelica, lanolin and assorted shades and forms of grapefruit. There's that familiar waxy note that I so associate with Malartic over the years and a hint of oystershell too. The lime zestiness on the finish helps maintain the constant impression of freshness.



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