

Chateau de Malle 05

**Description:**

Château de Malle 2005 is a richly textured Sauternes from one of the region's classified growths. Produced from a blend of Semillon, Sauvignon Blanc, and Muscadelle affected by noble rot (*Botrytis cinerea*), this wine captures the concentration and elegance typical of top vintages. The 2005 growing season brought warm, dry conditions followed by ideal autumn humidity, allowing for precise botrytis development and excellent flavour intensity.

Tasting notes:

Lush aromas of dried apricot, orange peel, and honeycomb. The palate is opulent yet finely structured, offering layers of marmalade, baked pear, candied citrus, and toasted almond, all balanced by fresh acidity and a lingering, silky finish.

Allergens: Contains sulphites.

Dish Pairing:

- Foie gras with brioche
- Blue cheese
- Tarte Tatin
- Spiced nut pastries
- Chicken with cream and apricots

Talking Point:

Château de Malle is a Second Growth estate with vineyards dating back to the 17th century. The 2005 vintage is especially well-regarded for its balance and ageing potential. This Sauternes combines richness with energy, and after nearly two decades of maturation, it's showing complex tertiary notes while retaining vibrant acidity—a classic expression of a top-tier year.