



Château Mallard Les Rousseaux Xavier HAURE

Your main character trait?

I am shy and reserved

Which occupation do you prefer?

Biking and tennis playing

What's is your motto?

Being open to the world

The trip you would like to do?

Discover South America's wines

Ever since I was young, I have always been immersed in winegrowing labor! I come from a 5-generation family of winegrower, and I decided to become winegrowers myself in 1999, after winegrowing studies. I started purchasing my own lands of vines, 7 hectares, while renting my parents' cellar. Through the years, I extended my vineyard around my family estate, until 30 hectares. When my parents retired, they gave me 8 hectares of tenant farming and their cellar. Today, I proudly make red wines true to my terroir and respecting my elders' savoir-faire.



Château Mallard Les Rousseaux
BLAYE CÔTES DE BORDEAUX

Village: Cartelègue

Total winegrowing area: 36 hectares

Terroir: Soils of clay-limestone and sandy-clay – Subsoils of limestone and clay – 20-year-old vines – 25-to-40-meter-high

Winemaking and ageing: Mechanical harvest at the end of September / the beginning of October. Traditional winemaking, maceration for 20 to 30 days. Ageing in concrete and stainless-steel vats, with monthly racking at the beginning.

Blend: 80% Merlot, 15% Cabernet Sauvignon, 5% Malbec

Tasting comments: Deep and bright color. Nose of woody notes. Fleshy palate with ripe tannins and ripe and juicy fruit. Gourmet and accessible wine.

Food and wine pairings: Red meat



Awards:

Vintage 2022:

GOLD CHINA AWARDS 2023 (LBCBR2022)
GOLD JAPAN AWARDS 2023 (LBCBR2022)
GOLD LONDON AWARDS 2023 (LBCBR2022)

Vintage 2021:

GOLD LYON 2022 (LBCBR21)
GOLD LONDON AWARDS 2022 (LBCBR2021)
GOLD SINGAPOUR COMPETITION 2022 (LBCBR2021)
GOLD TAIWAN AWARDS 2022 (LBCBR2021)
GOLD CHINA AWARDS 2023 (LBCBR2021)
GOLD JAPAN AWARDS 2023 (LBCBR2021)
GOLD 70 MILLIONS DE DEGUSTATEURS 2023 (LBCBR2021)
SILVER AMERICA AWARDS 2022 (LBCBR2021)
SILVER JAPAN AWARDS 2022 (LBCBR2021)
SILVER INTERNATIONAL ORGANIC AWARDS 2022 (LBCBR2021)
SILVER LONDON AWARDS 2023 (LBCBR2021)