

1998 vintage

Weather conditions

Winter was not at all harsh. Our weather stations recorded 14 days when temperatures fell below 0°C (32°F). The beginning of spring was mild and wet. Very high temperatures in August resulted in those grapes not shaded by leaves being scorched, with damage amounting to between 10 and 15%. The rain that arrived with the beginning of September was welcomed, as it encouraged ripening.

Growing conditions

Vine vegetation got off to a rapid start with a warm and mostly dry month of March. The growing cycle slowed down in April, when it was cold and very wet. The warmth returned at the end of June and vines began to grow extremely rapidly. August's heat wave created substantial stress in the vines.

Grape harvest

The grapes were picked from 21st September in the earliest-ripening Merlot vines to 2nd October for the first of the Cabernet vines. All grapes were picked before the heavy rain. They were all perfectly ripe and sound, with a very high degree of potential alcohol and good acidity levels.

Vinification and maturing

The phenolic maturity of the grapes and extraction during maceration took place without problem. We did not heat the vats before alcoholic fermentation. This year, we were looking for "substance" – introduction of enzymes, removal of all the juice from the vat on a number of occasions to raise the temperature of the pomace, total immersion of the pomace following alcoholic fermentation, etc. The period in the vat was long.

1998 Maldoror is made from 90% Merlot and 10% Cabernet Sauvignon.