

- **Vintage 2010** -

MARGAUX Appellation

2nd label of Château MONBRISON



Vineyard:

- 13ha20, 47 years old

Assemblage / Blend:

- 22 % MERLOT
- 51 % CABERNET-SAUVIGNON
- 21% CABERNET-FRANC
- 6 % PETIT VERDOT

Harvest:

- 30 hl/ha
- Hand harvested in 30 kilos basket, double sorting of the grapes

Vineyard work :

- 8 500 vines/ha
- Mechanical work of the soil
- Reasoning of the fungicidal fight, leaf pulling, green harvest

Wine making process:

- Traditional fermentation
- Precise selection in the vineyard
- Vertical press
- 3 weeks in vats from harvest to end of process

Aging:

- 50% one year old barrel, 50% two years old barrel
- 100% french oak
- Barrel to barrel racking
- No filtration

Observations :

- Bouquet has a soft and very ample tannic structure. Elegant nose with dark greedy fruit notes on a very discrete oak flavour.