

Bouquet de MONBRISON - MARGAUX -



VINTAGE 2008

Vineyard:

29 acres

45 years old

8500 vines per Hectare

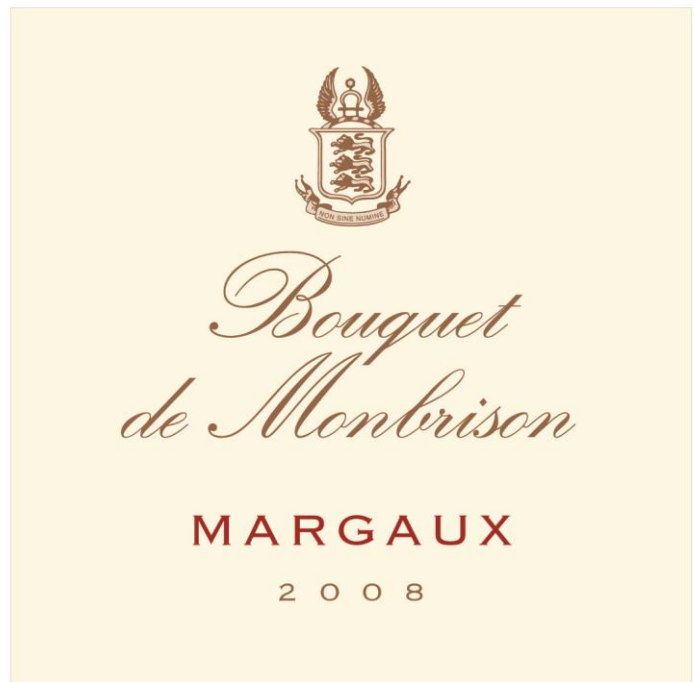
Blend:

37% Merlot

40% Cabernet Sauvignon

23% Cabernet Franc

Harvest: Hand harvested in 30 kilos baskets



Vinification: All grapes varieties are processed separately in stainless steel vats.

Vertical press is used after 3 weeks of cuvaision.

Aging:

50% new oak – 50% 2 years oak barrels exclusively from French forest. Racking from barrel to barrel. Fining in barrel and no filtration.

Observations:

After a very delicate climate in 2007, everything has been done to make a typical Margaux. The second wine of Monbrison has a beautiful tannic structure with a lot of softness. The nose is very elegant with a very good fruit with a very long finish.

A wine not to be missed!