

- Millésime 2012 -

Appellation MARGAUX

2nd vin de Château MONBRISON

Vineyard :

- 13ha20, 49 years old

- Precise selection in the vineyard

- 3 weeks in vats from harvest to end of process

- Vertical press

Assemblage/ Blend :

- 33 % MERLOT

- 58 % CABERNET-SAUVIGNON

- 7 % CABERNET-FRANC

- 2 % PETIT VERDOT

Aging :

- 25% new wood, 50% one year old barrel, 25% two years old barrel

- 100% french oak

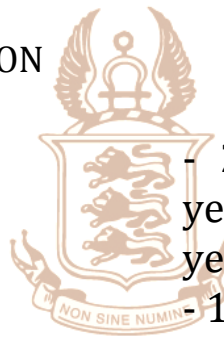
- Barrel to barrel racking

- No filtration

Harvest :

- 30 hl/ha

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



Observations :

- Bouquet has a soft and very ample tannic structure.

Elegant nose with dark greedy fruit notes on a very discrete oak flavour.

Vineyard work :

- 8 500 vines/ha

- Mechanical work of the soil

- Reasoning of the fungicidal fight, leaf pulling, green harvest

MARGAUX

Wine making process :

- Traditional fermentation

2 0 1 2