



Millesime 2015

There is no good wine without good grapes

To achieve this, a great terroir sublimates the potential of the grapes, many hours of meticulous work from pruning to harvest are essential and good weather conditions until the harvest.

This last indomitable component was benevolent despite a last warning the week before the harvest (22 mm of rain from September 13 to 17) that began in Monbrison on September 21, 2015. The bud burst is homogeneous and fast, the shoot is continuous and sustained with low rainfall. A beautiful bloom that begins May 26th and a rare and optimal period ... sun and heat during the day and relatively cool nights that avoid water stress during the months of June and July. In early August early (August 1st and 2nd) veraison very fast and homogeneous followed by moderate rains until August 15th, which preserve a block of maturity.

It arrives the decisive month of September ... the 22 mm of rain prevent the grapes from wilting and allow them to reach the phenological maturity in an exceptional sanitary state. The result of this cultural season ... beautiful, healthy, ripe, gouty and balanced grapes for all our grape varieties that reward a demanding daily work. At the first reassembly we understand ... the colors, the smells, the taste delight the whole of the Men who have the happiness to vinify it. Now we are growing exclusively in barrels (50% new wood) in order to sublimate it. For that French oak worked by passionate coopers, heaters adapted to preserve the finesse and balance of the tannins of Monbrison 2015.

Vineyard

29 acres 47 years old
8500 vines per Hectare

Wine

Château Monbrison
Bouquet de Monbrison

Harvest

Hand harvested, in 30 kg picking box.
Double sorting of the grape harvest

Vineyard work

18 months aging in barrels, among which 40 % new wood,