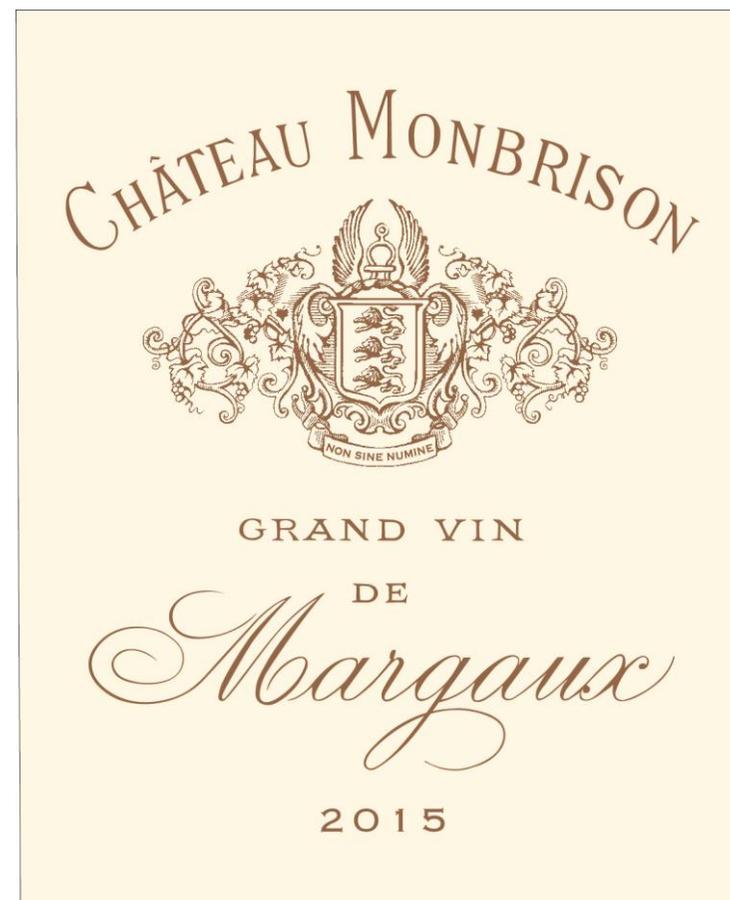


Alcohol abuse is dangerous for your health. Drink responsibly.

### *Assemblage 2015 Vintage*

<b>Merlot</b>	<b>Cabernet Franc</b>	<b>Cabernet Sauvignon</b>	<b>Petit Verdot</b>
<b>Sept. 21st</b>	<b>Sept. 29th</b>	<b>Sept. 30th</b>	<b>Oct. 2nd</b>
<b>50 hl/ha</b>	<b>40 hl/ha</b>	<b>48 hl/ha</b>	<b>44 hl/ha</b>
<b>14.2 % alc.</b>	<b>13.6% alc.</b>	<b>13.5% alc.</b>	<b>14,2% alc.</b>
<b>24 %</b>	<b>14 %</b>	<b>57 %</b>	<b>5 %</b>

Notes :



*Finesse*  
*Tradition*



*Caractère*  
*Elégance*

33460 MARGAUX-FRANCE  
Contact : LVDH33@WANADOO.FR  
Telephone: 00 33 5 56 58 80 04 - Fax: 00 33 5 56 58 85 33  
[www.chateaumonbrison.com](http://www.chateaumonbrison.com)



## 2015 Vintage

No great wine without great fruit.

To achieve great fruit, 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 dictate the whole. This last component was benevolent despite a last warning the week before harvest (22 mm of rain from September 13<sup>th</sup> to 17<sup>th</sup>) which began at Monbrison on September 21<sup>st</sup>, 2015.

Bud burst is homogeneous and rapid, the growth is continuous and sustained with low rainfall.

A beautiful bloom that began May 26<sup>th</sup> then 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.

Early August early veraison (August 1<sup>st</sup> and 2<sup>nd</sup>) very fast and homogeneous followed by moderate rains until August 15<sup>th</sup> which preserved from a maturity blockage.

Soon arrived the decisive month of September ... the 22 mm of rain prevented the grapes from shriveling and allowed them to reach the phenological maturity in an exceptional sanitary state.

The result of this cultural season ... beautiful, healthy, ripe and balanced grapes for all our grape varieties that reward a demanding daily work.

During the first pump-overs, we understand ... the colors, the smells, the taste delight the whole team who has the pleasure of transforming the fruit into wine.

Then comes the aging cycle, exclusively in oak barrels (50% new wood) to sublimate the wine. French oak worked by passionate coopers, toasting that are adapted to preserve the finesse and balance of the tannins of the 2015 Monbrison.

