

CHÂTEAU LA TOUR DE MONS

Margaux



Appellation

AOC Margaux

Certification

High environmental value (HEV) since vintage 2015

Surface

58 hectares

Terroirs

Garonne gravel and clayey-limestone

Average age and density of the vineyard

32 years old - 8 500 vines / hectare

Plantation

61% Merlot
33% Cabernet Sauvignon
3% Cabernet Franc
3% Petit Verdot

Farming practices

Double guyot pruning, thinning, de-leafing, green harvesting, mating disruption method.

Vinification

After a meticulous sorting in the cellar, grapes are placed in stainless steel vats with a capacity adapted to a parcellar selection. A low-temperature and slow vinification. The wine is aged 12 months in barrels (10% new).

General tasting notes

With a beautiful black colour, this Margaux delivers a refined nose with delicious fruit, spices and roasted notes. In the mouth, the balance between elegance and power is perfect. The tannic structure is tight, fleshy and tasty.