

MARQUIS DE MONS

AOC Margaux

Second wine of Château La Tour de Mons



Appellation

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

The traditional vinification of Marquis de Mons is oriented towards a search for balance, smoothness of the tannins and aromatic expression. The grapes are meticulously sorted in the cellar, then placed in stainless steel vats which capacity allows to follow a parcellar selection. A low-temperature and slow vinification. The wine is aged 12 months in barrels.

General tasting notes

Beautifully coloured, this wine has a complex nose with aromas of black fruits and well-integrated woody notes. On the palate, the attack is frank and the wine has a dense and smooth structure. Ends with a lingering finish.