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CHÂTEAU MONBRISON



GRAND VIN

DE

Margaux

2021

Davis - Vonderheyden Family

33460 Arsac - Margaux

<u>PROFILE</u>	<u>VITICULTURE</u>	<u>WINEMAKING</u>
<ul style="list-style-type: none"> • SOIL : Deep Pyreneese Gravels and Alluvial • VARIETALS : <ul style="list-style-type: none"> ○ Cabernet Sauvignon ○ Merlot ○ Cabernet Franc ○ Petit Verdot • VINEYARD'S AVERAGE AGE : 35 years old 	<ul style="list-style-type: none"> • FARMING PRACTICES : Double cane pruning, sustainable with organic and biodynamic methods • EXPERIMENT 2021 : Full biodynamic approach on 1 plot of CS • HARVEST : <ul style="list-style-type: none"> ○ By hand in 40 lbs lugs ○ Plot selection ○ Cabernet Sauvignon (Oct. 4th thru 7th) ○ Cabernet Franc (Oct. 1st to 4th) ○ Merlot (Sept. 27th to 29th) ○ Petit Verdot (01/10 au 04/10) • YIELDS (hL/ha) : M 40 ; PV 37 ; CF 35 ; CS 35 	<ul style="list-style-type: none"> • TRADITIONNAL VINIFICATION : <ul style="list-style-type: none"> ○ Maceration in stainless steel vats for 3 weeks ○ Pigeage and subtle pump-overs twice a day • EXPERIMENTS 2021 : Full fermentation process in amphora and barrel for 1 batch of CS • BLEND : 70 % CS ; 20 % M et 10 % CF • AGING : <ul style="list-style-type: none"> ○ 18 months in 100% French oak barrels : 40 % new – 5% amphora aging • Racking every 3 months • Egg white fining

