

CHÂTEAU MONGRAVEY

MARGAUX Rouge (Red)

"Cru Bourgeois"



Ownership & history:

In 1980, Régis Bernaleau inherited a few vines in Margaux. From these humble beginnings he built up Château Mongravey (thirteen hectares in Margaux), Château de Braude (seven-and-a-half hectares in the Haut-Médoc) and Château Galland (one hectare in Moulis). His daughter Karine took over the reins in the year 2000, and was joined by her son Jérôme in 2009. Karine's hard work resulted in the promotion of Châteaux Mongravey and de Braude to Cru Bourgeois status in the 2003 classification.

Vineyard & location:

Château Mongravey is situated on the Arzac plateau, which is rich in gravel. Châteaux de Braude and Château Galland both have clayey-gravel soil.

Harvest, vinification & ageing:

The grapes are sorted by hand. There is cold maceration prior to fermentation. Stainless steel tanks are used for the vinification and the wine is then transferred to barrels for ageing (60% new each year, all French, from eight different coopers, medium toast). Ageing period is sixteen months.

Tasting:

This is a fairly muscular Margaux, not least because of the high percentage of Cabernet Sauvignon and new oak. It will stand up well to red meats, tomatoes, onions, mushrooms and cheeses.

Vintage:

2012

Blend:

70% Cabernet Sauvignon
28% Merlot
2% Cabernet Franc

Cellaring potential:

20 years