

CHÂTEAU MONTCABRIER

Bordeaux Supérieur AOC

Coming from a plot historically independent of Château Recougne, the grapes of Château Montcabrier are always harvested and vinified separately. The soils are predominantly clay and sand and offer a singular wine with a refined style dominated by fruit.

The 100-hectare vineyard is located on the right bank of Bordeaux, in the heart of one of the most qualitative terroirs for the production of the best wines of the appellation : the Golden Triangle of Fronsadais. The 4th generation of the family has put all its efforts into producing the finest Bordeaux wines, based on family know-how, sustainable viticulture and qualitative technical equipment.



HVE3 CERTIFIED

TASTING

Deep ruby color, a nose of crisp red fruits. A superb liquorice attack. A concentrated, balanced wine with fine tannins like grilled coffee.

AGEING

POTENTIAL 5-15 years

SERVE AT 16-18°

PERFECT PAIRING

Grilled meats, tapas, cheeses



VINEYARD

AREA FOR THIS WINE 10 hectares

TERROIR Siliceous-clay

AVERAGE AGE OF THE VINES 20 years

VITICULTURE Conventional

HARVEST By machine

VINIFICATION

VATting HOUSE

Traditional vinification in thermoregulated cement and stainless steel vats. Short and regular pigeages. Maceration of 3 weeks. Malolactic fermentation in vats.

BLEND

85% Merlot

10% Cabernet Franc

5% Cabernet Sauvignon

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ABOUT THIS WINE

« A round, elegant Bordeaux Supérieur, accessible in its youth. »

Elodie & Marc Milhade

