

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.

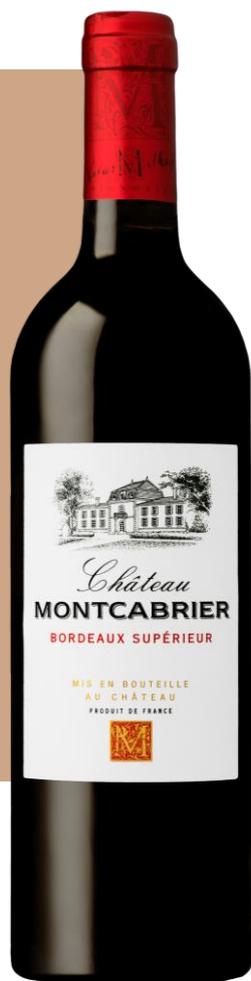
AGEING

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

“

ABOUT THIS WINE

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

Elodie & Marc Milhade