

Ch Mongravey Margaux

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Margaux

CEPAGE: 73% Cabernet Sauvignon, 25% Merlot, 2% Cabernet Franc

WINEMAKING: After harvest and manual sorting, the grapes undergo 2–5 days of cold pre-fermentation maceration. Fermentation takes place by parcel in temperature-controlled stainless steel vats for 10 days, followed by 3–4 weeks of maceration to extract the terroir's full potential. Malolactic fermentation occurs in barrels for 50% of the wine.

ALCOHOL BY VOLUME: 14.0%

AGING: Aged 14-18 months in 100% French oak barrels (60% new)

ANNUAL PRODUCTION: 6000 cases

THE STORY

Château Mongravey is located in Arsac, 22 kilometers northwest of Bordeaux. Created in 1980 by Mr. Regis Bernaleau by combining several prime parcels in Margaux, the estate produces an exceptional wine that receives accolades and awards every year.

BIOGRAPHY: The charismatic Karin Bernaleau joined the estate in 1999 and directs marketing and distribution for Mongravey. Son, Jerome, has now joined the family company and is involved in the viticulture and vinification. The Bernaleau family also own Château De Braude, an outstanding Haut-Médoc, that was also classified Cru Bourgeois in 2003.

THE ADJECTIVES

OVERALL: Intense, deep red-purple robe.

AROMAS / FLAVORS: Racy, fruity, delicate nose reveals perfumes of ripe red fruits, vanilla, and grilled toast.

MOUThFEEL: Unctuous, smooth, medium-bodied palate, silky tannins

