

Château La Tour de Mons

Margaux

1/2



Vintage 2009

GRAND VIN DE BORDEAUX



**CHÂTEAU
LA TOUR DE MONS**
MARGAUX

Terroirs

Garonne gravels and clay-limestone.

Surface of the vineyard

48 ha

Planting density

8 500 Vines / ha

Average Age of the vines

29 years

Appellation

Cru Bourgeois, Margaux

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.
Hand harvest



Climatic Conditions

2009 gathered all the conditions that outstanding vintages require! Rainfall was noticeably deficient, exceptionally high sunshine hours until the month of March, a very sunny Summer until September, allowing for the perfect ripening of the grapes and great concentration of aromas.

Ripening phases

Flowering: around 24th May
Véraison: around 18th August

Harvest

from 23rd September until 12th October

Yields

48 hl / ha

Winemaking

Following hand-picking, the grapes are carefully sorted once again at the winery. Fermentation is carried out in temperature controlled stainless-steel tanks allowing slow fermentation at low temperature. The wine ages 12 months in French oak barrels, 40% of which are new.

Production

180 000 bottles

The blend

55% Merlot
40% Cabernet Sauvignon
5% Petit Verdot

Tasting notes

Lovely deep and powerful colour. The wine displays a great aromatic complexity on the nose with red fruits, blueberries, and delicate oaky notes. It offers on the palate the generosity, the opulence, the power and the density of this exceptional vintage.



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