

Château La Tour de Mons

Margaux

1/2



Vintage 2011

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

31 years

Appellation

Margaux, Cru Bourgeois

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



Climatic Conditions

The 2011 vintage was influenced by an inversed climate: a very dry and warm spring followed by a rather humid and cool summer. Patience and controlled risk-taking produced perfectly ripe grapes from every plot.

Ripening phases

Flowering: Merlot 6th May, Cabernet Sauvignon 20th May
Véraison : Merlot 27th July, Cabernet Sauvignon 9th August

Harvest

Merlot : 13 - 17 September
Cabernet Sauvignon : 19 - 24 September
Petit Verdot : 20th September

Yields

52 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

140 500 bottles

The blend

50% Merlot / 45% Cabernet Sauvignon / 5% Petit Verdot

Tasting notes

La Tour de Mons 2011 shows great aromatic complexity with a deep garnet colour. The wine is full bodied with very delicate tannins, a result of perfectly ripe cabernet sauvignon.

Awards and Dinstinctions

Decanter: 15,5 / 20
Wine Spectator: 90 / 100
Gault & Millau: 17 / 20
Le Point: 16 / 20
VINUM: 15,5 / 20



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