

Marquis de Mons

Margaux

1/2



Vintage 2011



Terroirs

Garonne gravels and clay-limestone.

Surface of the vineyard

48 ha

Planting density

8 500 Vines / ha

Average Age of the vines

11 years

Appellation

Margaux

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
Ripening: Merlot 27th July, Cabernet Sauvignon 9th August

Harvest

Merlot : 13th to 17th September
Cabernet Sauvignon : 19th to 24th September

Yields

53 hl / ha

Winemaking

The grapes are carefully sorted at the winery. Fermentation is carried out in temperature controlled stainless-steel tanks allowing slow fermentation at low temperature. The wine ages up to 12 months in French oak barrels.

Production

110 000 bottles

The blend

58% Merlot / 40% Cabernet-Sauvignon / 2% Cabernet-Franc

Tasting notes

The wine has a bright ruby colour and shows an expressive nose dominated by fruit. On the palate, the wine is fresh, well balanced and supple. Acidity brings freshness throughout the tasting, which ends on a fully flavoured finish.

Medal

GOLD Medal "Concours des Grands Vins de France, Mâcon 2013"



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