

Château Marsac Séguineau

Margaux

1/2



Vintage 2011



Terroirs

Garonne gravels and clay-limestone.

Surface of the vineyard

10 ha

Planting density

10000 Vines / ha

Average Age of the vines

30 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 6 May, Cabernet Sauvignon 20 May
Véraison : Merlot 27 July, Cabernet Sauvignon 9 August

Harvest

Merlot : from 8th to 18th September
Cabernet Sauvignon : from 18th to 24th September
Cabernet Franc : 19th September

Yields

53 hl / ha

Winemaking

Following the harvest, 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, 25% of which are new.

Production

64 000 bottles

The blend

Merlot 65%
Cabernet Sauvignon 23%
Cabernet Franc 12%

Tasting notes

Deep purple appearance with shiny hints. Very expressive on the nose, the wine is dominated by notes of red fruits. Full bodied on the palate, velvety finish with notes of fruits.

Medals and Awards

SILVER Medal "Concours des Grands vins de France, Mâcon 2013"
BRONZE Medal "Decanter World Wine Awards 2014"



Château La Tour de Mons
20 rue de Marsac - 33460 Soussans
T. +33 (0)5 57 88 33 03 - F. +33 (0) 5 56 59 36 47

www.chateau-latourdemons.com - contact@chateau-latourdemons.com.
