

# Marquis de Mons

Margaux

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## Vintage 2012



## Terroirs

Garonne gravels and clay-limestone.

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## Surface of the vineyard

48 ha

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## Planting density

8 500 Vines / ha

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## Average Age of the vines

31 years

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## Appellation

Margaux

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## Farming method

Parcel management of soil and vineyard.



### *Climatic Conditions*

The 2012 growing season was marked by indifferent weather. The rainy, cold spring was followed by a dry summer, which slowed the vegetative cycle of the vine. Nevertheless, we waited until the first weeks of October to start the harvest. 2012 remains in the memory as an atypical, complicated year where human choices were more important than ever.

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### *Ripening phases*

Mid-flowering : around June 13th  
Mid-ripening : around August 25th

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### *Harvest*

From October 1st to October 14th

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### *Yields*

50 hl / ha

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### *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*

57 000 bottles

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### *The blend*

58% Merlot / 40% Cabernet-Sauvignon / 2% Petit Verdot

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### *Tasting notes*

This crimson-coloured 2012 shows aromas of strawberry, raspberry and violet on the nose. The palate, full and rounded, reveals a remarkable balance, supported by good acidity which gives it freshness. An indulgent wine, easy to drink, characterised by its good balance.

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### *Medal*

Bronze Medal "Concours des Grands Vins de France, Mâcon 2014"



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