

Château La Tour de Mons

Margaux

1/2



Vintage 2012

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

32 years

Appellation

Margaux - Cru Bourgeois

Farming method

Parcel management of soil and vineyard.



Climatic Conditions

The 2012 growing season was marked by rather severe weather conditions. 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

Ripening phases

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

Harvest

From October 1st to October 14th

Yields

50 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 12 months in French oak barrels, 40% of which are new.

Production

130 900 bottles

The blend

49% Merlot / 40% Cabernet Sauvignon / 8% Cabernet Franc / 3% Petit Verdot

Tasting notes

With an attractive black colour, this Margaux 2012 has a refined nose of fruit compote, spices and roasted notes. On the palate there is perfect balance between elegance and power.

Awards & Distinctions

Decanter: 15,5/20
La Revue du vin de France: 15/20
Le Point: 14/20
Jancis Robinson: 16+ / 20



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