

# 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.

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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

32 years

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## 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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