

Château Marsac Séguineau

Margaux

1/2



Vintage 2012



Terroirs

Garonne gravels and clay-limestone.

Surface of the vineyard

10 ha

Planting density

10 000 Vines / ha

Average Age of the vines

32 years

Appellation

Margaux

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



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 13th June
Ripening: around 25th August

Harvest

From 1st to 14th October

Yields

50 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

59 000 bottles

The blend

56% Merlot
41% Cabernet Sauvignon
3% Petit Verdot

Tasting notes

The wine has a delicate purple appearance. The nose is rich, showing aromas of raspberry, cassis and elderflower. On the palate, the wine is round and full-bodied, with perfectly -integrated supple tannins.

A perfect balance between delicacy and elegance.

Medals and Awards

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



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