

Château La Tour de Mons

Margaux

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Vintage 2008

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

28 years

Appellation

Margaux, Cru Bourgeois

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.



Climatic Conditions

The grapes slowly ripened over the season. The vineyard was managed with great care, allowing us to start the harvest on 29th September. The sanitary state of the vineyard was perfect with perfectly ripe grapes from every plot. We produced a wine that is enticing with a great ageing capacity.

Ripening phases

Flowering: around 7th June
Véraison (grape ripening): around 11th August

Harvest

From 29th September until 15th October

Yields

47 hl / ha

Winemaking

Following hand-picking, 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, 40% of which are new.

Production

160 000 bottles

The blend

56% Merlot
39% Cabernet Sauvignon
5% Petit Verdot

Tasting notes

Bright garnet colour. The nose is delicate, with aromas of red cherry, violet and hints of black pepper. On the palate, the wine is full bodied, tender and shows a delicate structure with supple and perfectly integrated tannins with hints of spices. Long length.

Awards and Comments

Jancis Robinson: Selection of the 60 best red wines
"Loose and light and fresh and expressive. A reasonable buy on the high street."
(December 2011)



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