

Château La Tour de Mons

Margaux

1/2



Vintage 2010

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

30 years

Appellation

Cru Bourgeois, Margaux

Farming method

Parcel management of soil and vineyard.
Certified sustainable farming.
Hand Harvest.



Climatic Conditions

Flowering of merlot was somewhat handicapped by cool, humid weather in June, which considerably reduced the yields from this variety. Otherwise 2010 fulfilled all the conditions for a great vintage, allowing to produce perfectly ripe grapes for every plot.

Ripening phases

Flowering: around 1st June
Véraison: around 5th August

Harvest

23rd to 19th 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

150 000 bottles

The blend

45% Merlot
50% Cabernet Sauvignon
5% Petit Verdot

Tasting notes

Lovely ruby colour. Nose shows a very complex aromatic range with oaky, fruity and spicy notes. Powerful, complex and elegant, the wine is full bodied, with supple and well integrated tannins.

Awards and Press Comments

Decanter: Recommended Wine - 16,25 / 20
Rober Parker: 89 / 100
James Suckling: 92 / 100



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