

DOMAINE MONCOURT



Vins de Loire et de France

Bordeaux Supérieur “Les Renardières”

Appellation : Appellation Bordeaux Supérieur Contrôlée

Grape varieties: Merlot 90%, Cabernet Sauvignon 10%

Vintage: 2011

Soil : gravelly

Growing practices: Guyot and Cordon de royat pruning, manual and mechanical leaf removal

Vinification: Grape clusters are stripped and grapes are put into vats for 3 weeks of maceration in order to obtain a desired color, supple tannins and aromas. For fermentation the temperature is maintained between 18 and 20°. This process is followed by aging in vats with several rackings for 18 months until bottling.

Annual production: 15 000 - 20 000 bottles

Tasting notes :

- Deep red color
- Aromas of black fruits flavors with mineral notes
- It's a wine full of powerfull and persistent tannins with racy and mineral finish

Food pairings: red meats, game, dishes with sauces, cheeses

Service temperature : Serve 16-18°C

Ageing potential : The optimal consumption of this wine is within 5-10 years of cellaring.



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