

# DOMAINE MONCOURT



Vins de Loire et de France

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## Blaye Cote de Bordeaux “Chateau Roland La Garde”

**Appellation :** Appellation Blaye Cote de Bordeaux Contrôlée

**Grape varieties:** Merlot 85%, Cabernet Sauvignon 15%

**Vintage:** 2009

**Soil :** sandy clay

**Growing practices:** Double Guyot pruning, manual leaf thinning, green harvesting

**Vinification:** Grape clusters are stripped and grapes are put into vats for 3-4 weeks of maceration in order to obtain a desired color, tannins and aromas. For fermentation the temperature is maintained between 18 and 20°. This process is followed by aging in barrels with several rackings for 18 months until bottling.

**Annual production:** 15 000 - 20 000 bottles

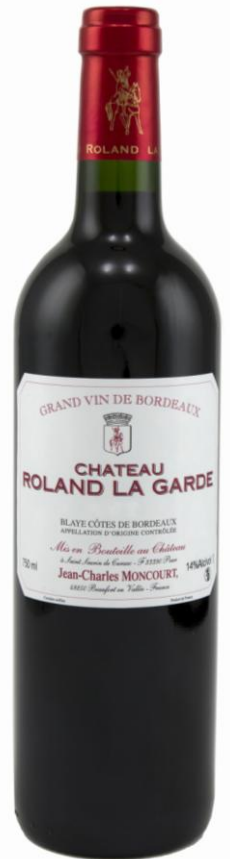
**Tasting notes :**

- Brilliant, clear and deep ruby color
- Aromas of red fruits, jam (strawberry), ripe fruit (plum).
- It's a round and powerful wine.

**Food pairings:** red meat, game, meat with sauces, cheeses

**Service temperature :** Serve 16-18°C

**Ageing potential :** The optimal consumption of this wine is within 10-15 years of cellaring.



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