

Château Mongravey

MARGAUX

CRU BOURGEOIS



"Trained as a Physical therapist, I joined Régis Bernaleau in 1999, owner of Château Mongravey. I naturally embraced the vineyard to bring today my very personal touch. Mongravey has become for me an everyday passion for the terroir. After much patience and listening, we adopted each other in order to share today my sense of the wine and the one that Nature gives us."

Shiny intense blue colour with a lovely concentration.

Complexe and full of sweetness nose, with very young notes of peat, wood, golden bread crust.

Mouth powerful and caressing at the same time, where the fruit appears tenderly married to liquorice and vanilla.

The best is to come. What a lovely promise...



Vineyard area : 13 Hectares

Soil type : Gravely soil from the garonne area dating from the quaternary period and composed of sand and pebbles.

Grape varieties :

30% Merlot/70% Cabernet Sauvignon

Average age of vines : 30 years

Vineyard management : Traditionnal

Harvesting : By hand and destemming

Wine making techniques : Fermentations take place in thermo-regulated stainless steel vats for 6 to 10 days depending on the vintage.

Ageing : 100% French oak barrels, medium toast, fine grain. 10 different coopers. 60% new barrels 14-18 months maturing.

Annual production : 75.000 bottles