



CHÂTEAU MONGRAVEY Cuvée Prestige 2001 M A R G A U X

VINEYARD

Appellation: *A.O.C Margaux*

Location: *Arsac*

Property Purchase: *1980*

1st Vintage: *1981*

Surface: *10 ha*

Vineyard's average age: *25 years old*

Density of plantation: *from 6 600 to 10 000 plants/ha*

Yield: *50 hl/ha*

Grape varieties: *45% Merlot, 55% Cabernet Sauvignon*

Soil: *gravelly soil of the garonne area dated from the quaternary period and composed of sand and pebbles*

Annual Production: *18 000 bottles*

VINIFICATION

Harvesting by hand and destemming.

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

The wine stays in vats between 3 to 4 weeks in order to fully extract all the quality potential of the terroir.

ELEVAGE

100% French oak barrels, medium roast, fine grain.

6 different coopers

60% new oak

14 to 18 months maturing

The wine is fined and filtered

KEEPING TIME

Will reach maturity in 8 to 10 years

Château Mongravey Cuvée Prestige can be laid down for 15 years.

NB: Château Mongravey produces 3 cuvées:
Château Mongravey Cuvée Tradition, Château Mongravey
Cuvée Prestige et Mongravey (Micro Cuvée)

Karin et Régis Bernaleau