



LA ROSE DE MONGRAVEY BORDEAUX ROSE

VINEYARD

Appellation: *A.O.C Bordeaux Rosé*

Location: *Arsac*

Property Purchase: *1980*

Surface: *9,5 ha*

Vineyard's average age: *25 years old*

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

Yield: *45 hl/ha*

Grape Varieties: *40% Merlot, 60% Cabernet Sauvignon*

Soil: *Gravelly from the garonne area dating back to the quaternary period and composed of sand and pebbles.*

Annual production: *2 000 bottles*

VINIFICATION

La Rose de Mongravey's qualities come from the extraction from wines produced by Château Mongravey (A.O.C. Margaux) by bleeding the vats.

After destemming, the harvest is taken into vats. The vat is bled through running-off following a maceration of 12 to 24 hours. The must is then fermented into barrels.

MATURING

100% French oak barrels, medium roast and fine grain. The wine is then bottled after maturing for 6 months into barrels

KEEPING TIME

La Rose de Mongravey can be kept for 2 to 4 years.

Karin et Régis Bernaleau