Cuvée de Mongravey 2018

Margaux

VINEYARD

Appellation: A.O.C Margaux
Location: Arsac
Property Purchase: 1980
1st Vintage: 1999
Surface: 12.96 ha
Vineyard's average age: 25 years old
Density of plantation: 6 600 plants/ha
Yield: 45 hl/ha
Grape Varieties: 30% Merlot, 70% Cabernet Sauvignon
Soil: Gravely dating from the quaternary period and composed of sand and pebbles.
Annual production: 2 800 bottles.

VINIFICATION

Harvest by plots of vineyard.
Sorting by hand.
Cold macerations pre fermenting..
Alcoholic fermentations in stainless steel thermo regulated vats followed by micro-oxygenation.
Malolactic fermentations in vats.

MATURING

Blending before ageing in barrels.
100% French oak barrels, medium roast, fine grain.
10 different coopers
100% new oak
18 months maturing
The wine is fined and filtered

KEEPING TIME

Will reach maturity in 8 years
This wine can be laid down for 20 years.

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