

## **CRU BOURGEOIS**

# 2019

GRAND VIN DE BORDEAUX - MÉDOC

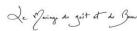


# LE MONTEIL D'ARSAC

HAUT-MÉDOC Appellation haut-médoc contrôlée

2019

CRU BOURGEOIS



#### **TECHNICAL INFORMATION**

Ranking CRU BOURGEOIS
Appellation Haut-Médoc
AOP Haut-Médoc Area 46,299 hectars

Terroir/Soil Clay-loam on marl and limestone

Vine Density 6 500 vines / ha

Yield per hectares 18 hl/ha

Age of vines 27 years average

Field management

Sustainable. No pesticide residue policy since 2016. The prophylactic

measures are systematically preferred to chemical solutions (no antibotrytis, adapted leaf removal). Cover crop in the middle of the row, work under the row. Vine stock yield monitoring (rather than

parcel)

Winemaking Gentle extraction in small stainless steel tank. Maceration period of

around 21 days.

Barrel to barrel press cutting.

Ageing 50% barrels (50% new barrels – 50% one wine oak barrels) / 50%

stainless steel tank

Bottling 13 000 bottles

Blend 48% Cabernet Sauvignon – 52% Merlot

TAV 13% vol Date of bottling Spring 2021

## **TASTING (november 2020)**

Still in ageing, we are surprised by the greedness of its fruit: a basket of red and fresh fruit in the middle of an explosion of roasted and brioche aromas, immerses us into the workshop of a great pastry chef. Its dress is a garnet red with purple reflections. Finally the mouth, fresh on the attack, in length and roundness until the final, is frank, like its nose. A wine of pleasure, to drink until 2025.

