



Château Monlot

SAINT-EMILION GRAND CRU
MIS EN BOUTEILLE AU CHÂTEAU



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Château Monlot is 400 years old vineyard situated near the small medieval town of Saint-Emilion. Its 40-year-old vineyard on average has 8 hectares of vineyards on clay-limestone and sandy-clay soils: a remarkable terroir for the cultivation of Merlot. Château Monlot is the property own by Chinese actress Zhao Wei since 2011. Passionate about wine, she works alongside Jean-Claude Berrouet and Claude Bourguignon to produce an exceptional wine.

Appellation : Saint-Emilion Grand Cru.

Area : 8 ha of vines.

Oenologist/winemaker : Jean-Claude Berrouet and Claude Bourguignon.

Middle age of vines : 40 years.

Composition of vineyards : 65% Merlot, 35% Cabernet Franc.

Soil type : Clay-limestone and sandy-cleyed.

Vinification : Stainless steel vats with temperature control.

Aging : Between 14 and 16 month in French oak barrels.

Packaging : Wooden cases (6 bottles or 12 bottles).

Tasting notes :

This wine gives us a beautiful ruby color with purple highlights. On the nose, we can hear notes of red fruits such as strawberry and raspberry. On the palate, we find the aromas of red fruits of the woods, which are accompanied by cassis and blackberries. The mouth is very complex. The finish is refreshing and balanced. This wine has great aging potential.

Food/wine pairing :

This wine goes well with a roast can, chocolate-merlot sauce and roasted beets or a wild mushroom rice salad.