



Chateau Mongravey NV

TASTING NOTES

Cabernet Sauvignon prevails and brings finesse and elegance, emphasized by the roundness of the merlot. The red berries aromas and a hint of liquorice, the so typical length from the terroir make this wine an ideal companion for grilled meats and roasted poultry. It can be enjoyed for many years.....

VINEYARD & PRODUCTION INFO

Vineyard size:	28 acres
Soil composition:	Gravel
Training method:	Double-Guyot
Elevation:	40 feet
Vines/acre:	16500
Yield/acre:	1.8 tons
Year vineyard planted:	1980
First vintage of this wine:	1981
Bottles produced of this wine:	66,000

WINEMAKING & AGING

Varietal composition:	70% Cabernet Sauvignon, 30% Merlot
Fermentation container:	Stainless steel tanks
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	new & old
Type of oak:	French
Length of aging before bottling:	18 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.5
Residual sugar:	0.0 g/L
Acidity:	71.4 g/L
Dry extract:	27.5 g/L

PRODUCER PROFILE

Estate owned by: Karin & Regis Bernaleau
Winemaker: Regis Bernaleau
Total acreage under vine: 52
Estate founded: 1980
Winery production: 120,000 Bottles
Region: Bordeaux
Country: France

