



CHÂTEAU MONEY

BORDEAUX ROUGE

Based in the heart of the Entre Deux Mers, all the plots of this estate are located between 80m and 110m of altitude on the heights of Targon and near the remains of the Montarouch Commandery. A testimony to a rich local history.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface soil : 18 hectares

Soil type : Clay-limestone

Grape varieties : Merlot, Cabernet Sauvignon, Petit Verdot

Vineyard management : Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Pre-fermentation cold maceration of 24 to 48 hours

Fermentation : Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel tanks at around 18°C.

Ageing : In stainless steel vats

Average annual production : 100 000 bottles

Oenologist : Jérémy Ducourt

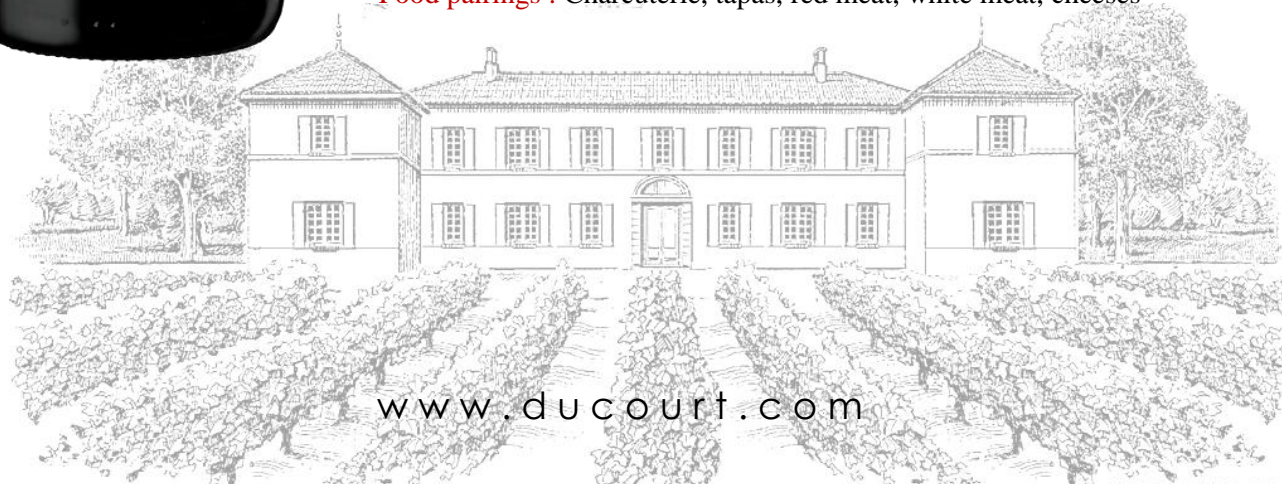
TASTING NOTES

Colour : Deep red with a purplish tint

Nose : Pleasant aromas of cherry, and blackberry with a final note of spices

Mouth : Quaffable, well-rounded, with soft tannins and a silky finish.

Food pairings : Charcuterie, tapas, red meat, white meat, cheeses



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DE MEURE BORDELAISE