

CHATEAU MONTJOUAN

Geographical location :

Chateau Montjouan's vineyard is located a few kilometers southeast of Bordeaux, in Bouliac, a small village, right on the bank of the Garonne river.

The estate overlooks the river and walkers can enjoy an outstanding view over Bordeaux and its surroundings.

Historical:

Canon Pey Berland (born in 1375), priest of Bouliac, used to own a country house in a place named "Jouan's vegetable garden", located on the actual vineyard. This place gave its name to the vineyard.

The existence of the vineyard goes back as far as the 16th century.

The estate (4.4 ha) was acquired in 1986 by Le Barazer's family, who were in charge of it for 17 vintages. Ms Le Barazer entrusted the vineyard to the Yung's family in 2003.

Every means possible are carried out to produce a quality wine, specific to the "appellation Côtes de Bordeaux".

Winery/vineyard:

Area under vine: 8 ha

Nature of soil: clay gravel, chalky on the lower parts of hillsides.

Grape variety: 60% of merlot, 30% of cabernet sauvignon, 7% of cabernet franc and 3% of malbec.

Average age of the vineyard: 30 years old.

Wine making:

Cold prefermentary maceration

Automatic reassembly programmed according to daily tasting.

Fermentation in thermo-regulated stainless steel tank.

Length of maceration is according to the vintage.



Storage:

Stored in tank
Stored in wooden barrel (12 months)
Annual average production:
400 hl
30 to 50 000 bottles

Tasting:

Vivid and deep colors with cherry shades.

Complex and intense scent: harmonious tones of red fruits balanced with a wooden flavor.

The immediate impression the wine makes is very fresh, lingering fruity aftertaste, generous tannins, silky and graceful, with a long finish.

Wait. Good aptitude to age (5 to 6 years).

Poor between 16-17 degrees, settle few hours before serving.

