









Château du Monthil 2010

AOC Médoc

Built in 1895, Château du Monthil makes the most of an ideal location on a clay-gravel hilltop terroir. The 20 ha vineyard, exclusively planted in noble grape varieties, results from ethnic winegrowing traditions dating back from the 16th century. On a well-suited soil, this heritage is today bought forward by meticulous traditional ageing methods; resulting in deeply colored and aromatic classic Médoc wine.

Vintage 2010

2010 was a relatively dry and cool year. Wines are full of ripe blackcurrant and black cherry, with racy tannins, balance and a great acidity means the wines will keep well. Structuredriven with a great definition of fruit are the main characters of the big vintage.

Vineyards

A 10 ha (25 acres) vineyard located on a sandy-gravel hilltop terroir. The vines are on average 25 years old, the density is 7.500 plants per hectare. Double Guyot pruning. Sustainable farming with carefully managed soils and enherbed rows.

Blend

57% Merlot - 34% Cabernet Sauvignon - 9% Cabernet Franc

Harvest Information

Harvest at optimal maturity with two grape sorting processes.

Winemaking

Thermo-regulated stainless steel and ciment tanks. Cold pre-fermentation maceration, vatting during 4 to 5 weeks. Malolactic fermentation in tank.

Barrel ageing

Lees stirring for 3 months and aged for 12 months both tanks and one year old French oak barrels.

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