



Château Mongravey 2020

AOC Margaux, Bordeaux, France

The Château Mongravey perfectly illustrates Bordeaux's expertise. Located in the Margaux appellation of the Médoc region, renowned for its diverse soils and oceanic influence, the property produces a prestigious Cru Bourgeois Supérieur.

TERROIR

Quaternary Garonne gravels composed of sand and pebbles.

HARVEST

Parcel harvest and manual sorting.

BLEND

Assembly before barrel aging.

WINEMAKING

Cold pre-fermentation macerations. Alcoholic fermentations in temperature-controlled stainless steel tanks followed by micro-oxygenation. Malolactic fermentations in tanks.

AGEING

100% French oak barrels, medium toast, fine grain. 8 different coopers. 60% new wood. Aged in barrels for 14 months. The wine, at the end of aging, is filtered and fined.

VARIETALS

Cabernet sauvignon 70%, Merlot 28%, Cabernet franc 2%

Contains sulphites.

TECHNICAL DATA

Production volume: 95000

Surface area of the vineyard: 14.5 ha

Yield: 50 hL/ha

Age of vines: 30 years old

SERVING

Ideal temperature of 16-18°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Margaux stands out for its complexity.

VISUAL APPEARANCE

Deep ruby robe

AT NOSE

The nose reveals lovely aromas of blackcurrant, cherry, blackberry, and vanilla.

ON THE PALATE

It is rich, with balance and a persistent finish.

FOOD PAIRINGS

Roasted Pauillac lamb with herbs, braised beef, duck confit or a selection of matured cheeses (Comté, Brie de Meaux).



REVIEWS AND AWARDS

Decanter 96/100
2023
Decanter

Decanter 95/100
2024
Decanter

JAMES SUCKLING.COM 91/100
2022
James Suckling

Terre de Vins 93/100
2021
Terre de vins

LE GUIDE HACHETTE DES VINS 2024
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Le Guide Hachette des Vins



Or
Concours des Vignerons Indépendants Médaille d'or



94-95/100
Bernard Burttschy

