

CHATEAU MONGRAVEY 2017

Appellation Margaux Cru Bourgeois Supérieur

~ Background ~

Château Mongravey is located in Arzac, 22 kilometers northwest of Bordeaux. Created in 1980 by Mr. Régis Bernaleau by combining several prime parcels in Margaux, the estate produces an exceptional wine that receives accolades and awards every year. The charismatic Karin Bernaleau joined the estate in 1999 and directs marketing and distribution for Mongravey. Son, Jérôme, has now joined the family company and is involved in the viticulture and vinification. The Bernaleau family also own Château De Braude, an outstanding Haut-Médoc, that was also classified Cru Bourgeois in 2003.

Mongravey was one of a handful of estates that became classified as "Cru Bourgeois" in the 2003 Médoc classification (over 250 estates were de-classified the same year). Mongravey is one of the best Margaux available today, surpassing many of the prestigious classified growths in quality and over-delivering for the price.



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91 Point. Plenty of blueberry and dried-tobacco aromas and flavors follow through to a medium-bodied palate with firm, integrated and tight tannins. Give it a year or two to soften.



93 Point. This cru bourgeois estate, now in top form, is in the west of the Margaux appellation. The latest release reveals fine tannins and ripe, full black fruits. Juicy and with plenty of acidity, the wine is elegant and balanced, showing good potential. Drink from 2023.



~ Viticulture ~

- **65% Cabernet Sauvignon, 35% Merlot.**
- Vineyard area: 10,8 hectares
- Terroir: Gravely soil from the Garonne area dating from the quaternary period and composed of sand and pebbles
- Average age of the vines: 25 years
- Planting density: 6,600 to 10,000 plants per hectare
- Yield: 45 hectoliters per hectare
- Cultivation: Intelligent farming practices. De-budding, leaf-thinning, and green harvest in order to achieve optimal ripeness concentration of fruit.

~ Winemaking ~

- After harvest and manual sorting, pre-fermentation cold maceration for 2 to 5 days, according to the needs of each vat.
- Fermentation by parcel in thermo-regulated stainless vats for 10 days, followed by a period of 4 weeks of maceration in vats (low temperatures). Vatting for 3-4 weeks to extract the entire potential of the terroir.
- Malolactic fermentation in barrels for 50% of the wine.
- Aged 14-18 months in 100% French oak barrels from 8 different coopers. 60% new. At the end of the aging, depending on the evolution, the wine could be filtered or fined.
- Blending is done immediately after alcoholic fermentation and again after ageing.
- **Average production:** 6,000 cases.



~ Tasting Notes ~

Intense deep purple robe. Racy, fruity, delicate nose reveals perfumes of ripe red fruits. Vanilla, and grilled toast. Unctuous, smooth, medium-bodied palate with good fruit concentration, lovely silky tannins and a nice long finish.