



Karin Bernaleau,
Owner & Winemaker

CHATEAU MONGRAVEY 2022 AOP Margaux Cru Bourgeois

— Background —

Château Mongravey is located in Arzac, 22 kilometers northwest of Bordeaux. Created in 1980 by Mr. Regis 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, Jerome, 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.

— Viticulture —

- Vineyard area: 10,8 hectares
- Terroir: Gravelly 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. Debudding, leaf-thinning, and green harvest in order to achieve optimal ripeness concentration of fruit.

— Winemaking —

- **Blend: 65% Cabernet Sauvignon, 33% Merlot & 2% Cabernet Franc**
- 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.**



93 points. Barrel sample. This Cru Bourgeois wine has richness while also bringing some of the Margaux lightness and poise. The wine is full of crisp black-currant fruits.

