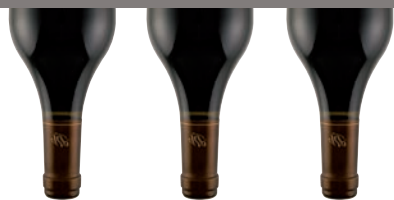


CHÂTEAU MONBOUSQUET

SAINT ÉMILION GRAND CRU CLASSÉ



ROUGE

APPELLATION : SAINT ÉMILION GRAND CRU CLASSÉ

LOCATION : SOUTH-WEST OF THE TOWN
OF SAINT EMILION

AREA UNDER VINE : 79 ACRES

GRAPE VARIETIES : 60% MERLOT, 30% CABERNET FRANC,
10% CABERNET SAUVIGNON

AVERAGE AGE OF THE VINES : 38 YEARS

ANNUAL PRODUCTION : 8300 CASES

GEOLOGICAL CHARACTERISTICS :

32 hectares with greatly diverse terroirs:

- *sandy and sandy-clay soil with ironpan at a depth of 60-80 m*
- *sandy-gravel soil*
- *sandy-clay soil*

VITICULTURE :

Pruned to six spurs, green harvesting, leaf thinning, picking and sorting by hand.

FERMENTATION :

The old fermentation cellar was recently rebuilt and now houses temperaturecontrolled stainless steel vats. A new ageing cellar was also built.

AGEING :

18-24 months in new oak barrels with racking every 3 months. The final blending is done just before bottling, and the wine is neither fined nor filtered.