

# Marquis de Mons, Margaux 2016



Ref: 00119/FR



## About the producer

The origin of the château dates back to the 13th century. Amongst its illustrious owners was Pierre de Mons, who acquired the property in 1623 and gave it his name. The estate belonged to his lineage until the end of the 20th century. Since 2004, it belongs to CA Grands Crus, a branch of the Credit Agricole Group, which bought, among others, Château Grand-Puy-Ducasse, 5th Classified Growth in Pauillac and Château Meyney in Saint-Estèphe.

## Wine growing / wine making

Marquis de Mons is the second wine of the Château La Tour de Mons, Cru Bourgeois Margaux. The Château La Tour de Mons is a single block vineyard, located in the northern part of the Margaux appellation, on the banks of the Garonne. The grapes are carefully sorted at the winery. Fermentation is carried out in temperature controlled stainless-steel tanks allowing slow fermentation at low temperature. The wine ages up to 12 months in French oak barrels. Average vine age of 31 years.

## Tasting notes

Fresh nose with floral notes and small red berries. Soft in the mouth, the midpalate is well-balanced and harmonious. The finish offers sweet fruity aromas with toasted notes. Balance & intensity.

## Food pairing

Lamb, meaty terrine, beef with bordelaise sauce, confit de canard, veal with truffles, stuffed mushrooms, wild mushrooms on toast. Comté cheese and potato gratin.

## Technical details

Varieties:  
64% Merlot  
36% Cabernet Sauvignon  
Closure: Natural cork  
ABV: 13.5%  
Colour: Red

Style: Still wine  
Case Size: 6 x 75cl  
Oak Aging: 12 months