

Château Montfollet Vieilles Vignes, Blaye Côtes de Bordeaux, 2018



Ref: 00106/FR



About the producer

In the heart of the best terroirs of the AOC Blaye Côtes de Bordeaux, this 60 hectare estate has belonged to the same family for three generations. On clay and limestone hillsides, the vineyard overhangs the Gironde estuary, facing the prestigious properties of Margaux. Today Mr Dominique Raimond, the current owner, highlights this wonderful terroir to produce real "Grands Vins de Bordeaux".

Wine growing / wine making

The Raimond family believe in using minimal artificial products in the vineyard preferring to plough between the guyot-pruned vines to control weeds and push nutrients and oxygen into the soil. Respect is also given to the surrounding fauna and flora. Pruning is severe, leaf stripping and thinning allow excellent ripeness of the bunches. As the harvest approaches, daily monitoring determines the optimal harvest date, plot by plot. Wine making is monitored by the cellar master, a graduate oenologist from Bordeaux, assisted by consultant oenologist Christian Veyry.

Tasting notes

Deep garnet red with a purple tint. On the nose the Malbec comes shining through with aromas of black fruits, and a touch of vanilla and spice. On the palette, rich with dark fruit and liquorice. Harmonious, long finish.

Wine Enthusiast 91 points.

Food pairing

Rich pâtes & terrines, roast duck, roast beef, grilled pork chops with rosemary or thyme, beef short ribs, pulled pork.

Technical details

Varieties:
70% Merlot
20% Malbec
10% Cabernet Sauvignon
Closure: Natural cork
ABV: 14.5%
Colour: Red

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