

Chateau Bois Mondont Saint-Germain, Cru Bourgeois Médoc 2019



Ref: 00199/FR

About the producer

The estate is located in Saint-Germain d'Esteuil in the heart of the Médoc region. Its finely woody aromas, fresh, crisp fruitiness and elegant tannins make this a very pleasant wine to drink young. Over the last few years, the château team has been working towards more sustainable farming practices, including grassing the rows, limiting the use of pesticides and leaving old plots fallow.

Wine growing / wine making

The harvest, which generally begins at the end of September, is carried out by hand and by machine. Traditional winemaking methods are followed: rigorous sorting, daily pumping over, temperature control, and vatting for 18 to 22 days. The vineyard area is 27 ha with an average vine age of 20 years. Eric Boissenot is the oenologist. The terroir is argilo-calcareous and Pyrenean gravel.

Tasting notes

A nose of black fruit with notes of earth, sage and spices. On the palate, the wine is full and generous, but with supple, juicy and gently herbaceous tannins. Classic Médoc!

Food pairing

Cold cuts, confit de canard, veal, roast beef sandwiches, stuffed mushrooms, wild mushrooms on toast, Comté cheese.

Technical details

Varieties:
60% Merlot
40% Cabernet Sauvignon
Closure: Cork
ABV: 13%
Colour: Red

Style: Still
Case size: 6 bottles
Oak Ageing: None

