

CHATEAU MONTLABERT

SAINT-ÉMILION GRAND CRU CLASSE

2022



CELLARING & SERVING


 14-17 °C


 10 to 15 years

 1 hour

TASTING NOTES

 A deep, brilliant ruby colour with purple nuances

 The first nose is intense, fruity and inviting. The 2nd nose reveals a wide range of scents, with powerful aromas of black fruit, spices and flowers.

 The palate is full-bodied, full of character and velvety tannins. A charming, lingering finish

FOOD & WINE PAIRINGS

Hare terrines with foie gras and figs, roast poultry, rack of lamb in its own juices, entrecôte bordelaise. Also delicious with a Saint-Marcellin.

THE ESTATE

- 2022 is the first vintage to reach the rank of Grands Crus classés.
- Since acquiring the property in 2008, the Castel family has focused all its attention on listening to and understanding the terroir, enabling them to define an oenological project based on a quest for sustainable excellence.
- The design and construction of the new winery, inaugurated in 2020, are an extension of this commitment to enhancing the terroir and the estate.
- Château Montlabert is tended like a garden, with a superb reception area. It includes 31% agro-ecological surfaces, including trees, hedges, beehives...

VINEYARD MANAGEMENT

- An bespoke approach tailored to the vineyard plots: 15 plots of vines, 35 years old on average, planted at 7,500 vines/ha.
- 100% mechanical weeding: combination of plant cover and inter-row grassing.
- Double Guyot pruning
- Green work carried out by hand: leaf stripping, removal of the secondary fruit canes and green harvesting to control the vigour of the vines.
- Grapes harvested by hand, transported in small crates and received at the winery by gravity to minimize oxidation.
- Triple sorting: on the vine, on the cluster and optical.

VINIFICATION / AGEING

- Vinification by individual plot in close collaboration with the de Bouïard team. Extractions are optimised according to the potential of each plot (1 vat = 1 plot).
- Alternating between cap punching, rack and return and pumping over operations.
- 7-day post-fermentation extraction with the pomace to obtain fine, long and silky-smooth tannins, while preserving a nice substance.
- Malolactic fermentation: 100% in new barrels.
- 14 months ageing, 50% in new barrels, 50% in barrels previously used for one fill, with 5 different coopers varying the toasts (medium to heavy).

HARVEST DATES

Merlot : september on 16th
Cabernet-Franc : september on 28th

BLEND

Merlot : 75%
Cabernet-Franc : 25%

TERROIRS

Loams on fine alluvium, Fronsac molasses and asteriated limestone

OUR EXPERTS SAY



Ludovic Hérault Cellar Master
Hubert de Bouïard Winemaking Consultant

«This exceptional vintage is in total harmony and promises great ageing potential.»

ACCREDITATIONS

GRAND CERCLE
DES VINS DE BORDEAUX



DISTINCTIONS

95/100 pts – Yves Beck
92-94/100 pts – Wine, Words & Videotape
93-94/100 pts – Bernard Butschy
94/100 pts – Jane Anson

INTO THE VINEYARD



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