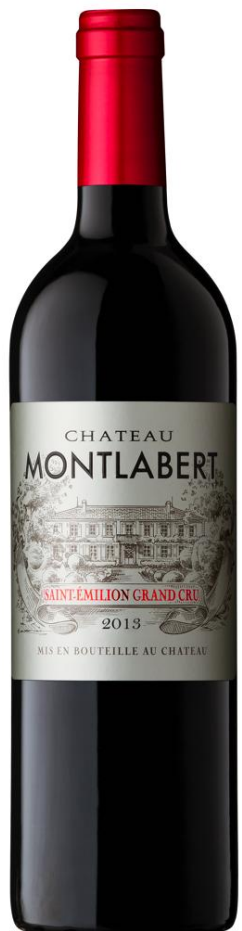



CHÂTEAU MONTLABERT

SAINT-ÉMILION GRAND CRU




VINTAGE 2013



TO SERVE

-  17 °C
-  5 - 6 years
-  13 % vol
-  1 hour

TASTING NOTES

-  Crimson in colour with a delicate shimmer.
-  Powerful nose with subtle scents of high grade wood and baking spices, with an attractively fresh note of menthol.
-  Rich and balanced on the palate. A well-managed aging process adds an appealing earthiness, with flavours of wild berries and mahogany. Long and elegant on the finish with molten tannins and the freshness so characteristic of this great wine.

CLIMATE

- Cumulative annual rainfall was higher than the 30-year average (179 days compared to the 30-year average of 124 days).
- Autumn and the start of winter were particularly cold and rainy.
- The beginning of April was more like a continuation of winter – very cold, with 35mm of rain.
- The rain stopped in mid-April, just in time to allow for bud-break; but there was still little sign of spring.
- May and June were humid, with 32 days of rain (compared to the seasonal norm of 19 days) and were the coldest since 1984 – and this was flowering season!
- Summer finally arrived in July. The weather was hot and dry - some 2–3½° above the norm - giving rise to some violent storms and preventing the required halt in shoot growth at the time of veraison.
- August was much calmer with summery conditions.
- September and October were mild and humid, causing widespread development of grey mould.

VINEYARD MANAGEMENT

- Growth was sluggish from the start of the cycle right up until flowering.
- Flowering was poor, with widespread coulure and millerandage.
- Green harvest in July. Leaf removal on both sides (1st at the beginning of July, 2nd between the 20th and 25th of August).
- Widespread development of botrytis, linked to infection with mildew.
- Meticulous sorting in the field, including:
 - Initial sorting: green harvest during flowering to eliminate late-developing bunches
 - Second stage of sorting on the vine in August, to achieve a more even veraison
 - Third stage – optical sorting – in the winery to remove any remaining pink berries.

HARVEST DATES

Merlot: October 4th
Cabernet Franc: October 11th

VINIFICATION

- Malolactic fermentation.
- Well-managed extraction.
- The quality of the fruit is preserved.
- Extensive work on the acid/wood/fruit balance.
- Batonnage and barrel-ageing for 14 months; 45% new French oak barrels and 55% French oak barrels after one wine.

BLEND

80% Merlot
20% Cabernet Franc