

LA CROIX DE MONTLABERT

SAINT-ÉMILION GRAND CRU

2022



CELLARING & SERVING



14-17 °C



5 to 6 years



1 hour

TASTING NOTES



Carmine with garnet highlights.



A fine classic from Saint-Émilion, combining freshness and complexity. Lovely red fruit, with minty and blackcurrant notes contributed by Cabernet Franc.



Rich and ample attack, characteristic of Saint-Émilion's clay soils. The subtle presence of oak adds complexity while allowing the fruit to take center stage.

FOOD & WINE PAIRINGS

Enjoy with fine charcuterie, Basque-style chicken, chili con carne or a good blue-veined cheese (Roquefort).

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

- Density : 7200 plants / ha
- "A la carte" work depending on the plot.
- 100% grass cover: tillage under the cavaillon.
- Manual green harvesting: 2 leaf-thinnings, splitting.
- Mechanical harvests

VINIFICATION / AGEING

- Alternating between cap punching, rack and return and pumping over operations.
- Post-fermentation extraction under marc for 7 days.
- Extractions are controlled and gentle, in order to achieve buoyancy while retaining good substance.
- Malolactic fermentation in 14 concrete vats.
- Aged for 14 months: 1/3 in 2-wine barrels, 1/3 in 3-wine barrels, 1/3 in vats, with 5 different coopers varying the toast (medium to hot).

HARVEST DATES

Merlot and Cabernet-Franc : on september 28th

BLEND

Merlot : 85%
Cabernet-Franc : 15%

TERROIRS

Loams on fine alluvium, Fonsac molasses and asteriated limestone

TECHNICAL TEAM



Ludovic Hérault
Cellar Master



Hubert de Boïard
Winemaking Consultant

ACCREDITATIONS



INTO THE VINEYARD



chateau-montlabert.com

chateaux-castel.com



@ChateauxCastel



Castel Châteaux et Grands Crus
21-24 rue Georges Guynemer
33 290 Blanquefort - France
Tél. : +33 (0)5 56 95 54 00