

Château Vieux Mognac 2006

The Vineyard

Appellation : AOC Bordeaux Supérieur

Grape variety : 80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon

Surface area : 9 hectares

Soil : Silty-clayey-sandy

Number of vine stock : 6 100 stock/ha

Yield : 37 hl/ha

Age of the vines : 45 years

Vines management : Ancestral and manual methods (without weed-killer, pesticides ; and manual leaf removal and harvest)



The Wine

Vinification : Cement tanks

Ageing : 2 years with wine transfer every 3 months on waning moon

Filtration : With egg white

Alcohol : 13% vol

The Tasting

Appearance : Bright color with carmine tint and a brick sparkle

Nose : Open and complex with plum and dried fig notes

Palate : A good intensity with spry tannins

Food matches : Red meats in sauce, lamb chop, soft cheeses

Best before : Good to drink until 2025