

# Château Vieux Mognac 2010

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## 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* : Dark color with carmine tint

*Nose* : Rich blend of blackberry and black grape aromas

*Palate* : Full-bodied with strong and smooth tannins

*Food matches* : Grilled red meat, soft cheese, chocolate desserts

*Best before* : Good to drink until 2027