

CHÂTEAU MONBOUSQUET

B O R D E A U X B L A N C



BLANC

APPELLATION : BORDEAUX BLANC

LOCATION : SOUTH-WEST OF THE TOWN
OF SAINT EMILION

AREA UNDER VINE : 3.70 ACRES

GRAPE VARIETIES : 65% SAUVIGNON BLANC,
35% SAUVIGNON GRIS, 5% MUSCADELLE ET 5% SÉMILLON,
AVERAGE AGE OF THE VINES : 17 YEARS

GEOLOGICAL CHARACTERISTICS :

Gravelly soil. Monbousquet blanc was created to prove that it is possible to make a great white wine in Saint Emilion.

VITICULTURE :

Pruned to six spurs, leaf thinning, and green harvesting. The grapes are picked and sorted by hand.

FERMENTATION :

The wine is aged in new oak barrels on its lees and bâtonné (regularly stirred with a stick) to release its full aromatic complexity.

AGEING :

Monbousquet blanc is aged in the same barrel for 6 months. The final blending is done just before bottling, and the wine is neither fined nor filtered.