



CHATEAU MONBRUN POMEROL



GRAPE VARIETY: 100% Merlot

LOCATION: Pomerol

SOIL: Clay

WINE MAKING: Traditional Libourne, long fermentation of 20 days in cement vats

AGEING IN BARREL: 12 Months, 60% new barrels

AGEING POTENTIAL IN BOTTLE: 10-15 Years

NOSE: Gourmand nose of ripe red fruits

MOUTH: This wine is ripe and generous; it is an excellent example of a fruit forward modern Saint Emilion

SERVICE: Between 16° & 18° C

FOOD PAIRING: Any red meat and poultry, roasted turkey and cranberry wellington

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