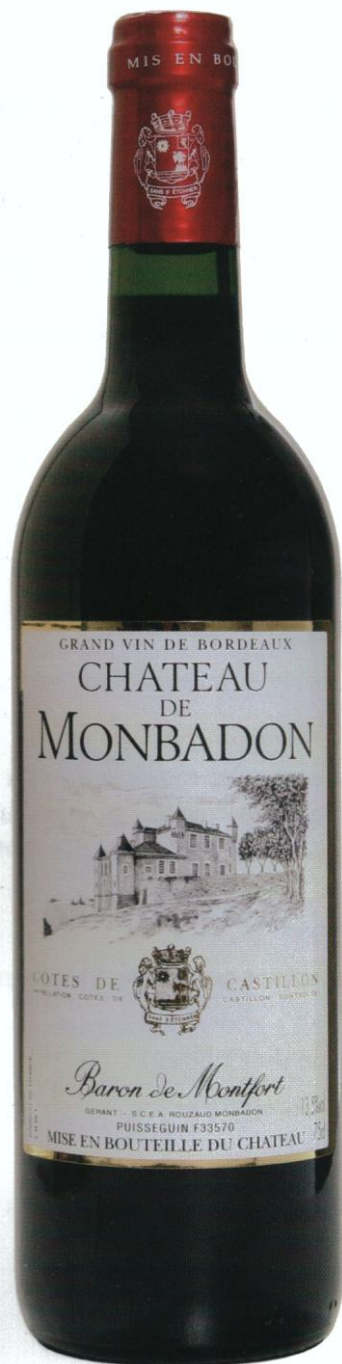


CHÂTEAU DE MONBADON

CÔTES DE CASTILLON



SURFACE: 20 hectares.

GRAPE VARIETIES: 70% merlot, 15% cabernet sauvignon, 15% cabernet franc.

DENSITY: 5500 vine-plants / hectare.

SUBSOIL: Clay and limestone.

METHOD: Guyot double pruning and de-budding . Thinning out of Leaves. Controlled yield.

ENVIRONMENT: Treatments and enrichments made with natural products.

CELLAR: Thermo-regulation by heat exchange.

VINIFICATION: cold pre fermentation maceration of 4 to 5 days and post fermentation maceration of 15 to 20 days depending on the vintage and the grape variety.

AGEING: in French oak barrels for 6 to 12 months.

PRODUCTION: 100 barrels (120 000 bottles).

OENOLOGISTS: Laboratoire Oenoconseil Rive Droite – Arnaud Chambolle.

CONSULTANT: Emmanuel Villéga.

WINE-TASTING: matured red fruits aromas with well balanced tender tannins. Dark ruby colour. Full and harmonious mouth, with complex final length. This wine can be aged, revealing increasingly silky notes.

FOOD PAIRING: red meats and cheeses.

TASTING ADVICE: Bring to room temperature 24 hours before opening. Decant 2 hours before serving.

LABEL: Traditional, with an elegant view of the Château.

CORK: Top quality natural cork. Imbossed with our coat-of-arms.

BOTTLE: Traditional Bordelaise bottle.

PACKAGING: Wooden cases of 2, 3, 6, 12 bottles by request ; or cardboard cartons of 6 and 12.

MEDAL – REVIEWS: see www.baron-de-montfort.com

AOC: Côtes de Bordeaux (Castillon).

This estate changed to organic farming methods in September 2009.

« MISE EN BOUTEILLE DU CHÂTEAU »

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