



CHÂTEAU MONTLISSE ST ÉMILION GRAND CRU

SKU: FRCHMONT

Château Montlisse is a tiny 7-hectare property with an unconventional shape; the vines are planted in an amphitheatre style which allow a natural drainage directly into the river Dordogne. Located on the East hillside of St Emilion, the 40 year old low-yielding vineyard benefits from a South-Westerly exposure, catching the full heat of the day. The vines are planted in a clay-limestone soil where Merlot is able to express its full potential. The blend is typically 85% Merlot, 15% Cabernet Franc. Grapes are hand-picked in two passes, then fermentation occurs in temperature-controlled stainless steel vats with regular pigeage to aid extraction, before the wine is aged in 100% new French oak barrels for just over a year. An outstanding red; powerful and rich, loaded with blackberry and dark cherry, liquorice, hints of espresso and vanilla with hints of exotic spice. Beautifully managed tannins and a long, complex finish. Ideal with grilled or roasted meats such as lamb, duck.

