



CHÂTEAU MONREGARD LA CROIX POMEROL

SKU: FRCHMC

Château Monregard la Croix has been owned by the Audy-Bourrotte family since the 1920s, and is located close to the well-known property Clos du Clocher. The same technical team and ageing cellars are used to produce these wines.

Located on the plateau of Pomerol, a 1.30 hectare parcel of the vines lies on a unique outcrop of ancient sandy soil, surrounded by the more typical clay of the region, like an island of sand in a sea of clay. This soil lifts the perfume of Merlot, and bring finesse to the tannins.

The Château employs detailed canopy management techniques with leaf removal and leaf-trimming employed depending on the timing of veraison. Harvesting is strictly by hand into small crates, with sorting before and after destemming on vibrating tables. All this attention to detail ensures only the very best fruit is used in the final wine.

The fermentation and maceration occurs in small thermoregulated vat and cement tanks for a month with regular manual pumping over with punching of the cap to aid extraction. A pneumatic press is used and the malolactic fermentation is performed in barrel. The wine is aged 18 months in fine-grained French oak barrels (30% new, 70% second use).

Grape Varieties: 100% Merlot.

Farming Practices: Contain Sulfites.

Tasting Notes: Deep plum and blueberry fruit accented with hints of coffee and liquorice. Layers of ripe, complex fruit on the palate with open lush tannins on the lingering finish.

Food Match: Ideal with honey-roast duck or braised beef.

Closure: Natural Cork

Vintage: 2014

Awards:

- James Suckling: 92
- Vinum Extra Bordeaux 2017: 15,5

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