

# CHATEAU MONTET

## BORDEAUX ROUGE 2012

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### **GRAPE VARIETIES :**

70 % Merlot -15 % Cabernet  
Sauvignon -15 % Cabernet Franc

### **VINIFICATION :**

We pick the grapes at low temperatures. Afterwards, we perform a cold maceration for 4 days to extract the fruit flavours. Then we go through a traditional vinification between 29 and 32 ° C, maceration for 2 to 3 weeks depending and then malolactic fermentation.

### **COLOUR :**

A beautiful ruby colour, aromas of violets, intense colour.

### **NOSE :**

Red fruits, cherry. Complex and aromatic.

### **PALATE :**

Supple attack, well balanced, robust, but also fruity and velvety

### **PAIRING :**

To serve with roast beef, duck specialties and of course with good cheese.

