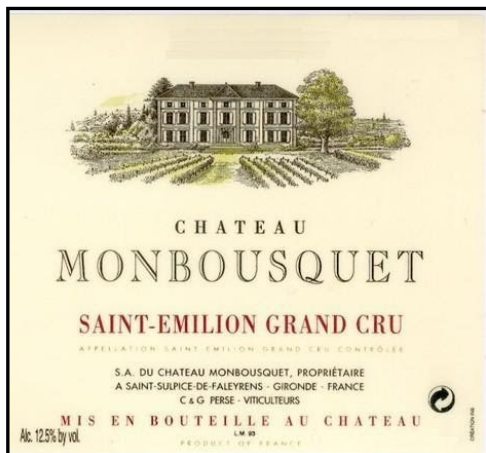


CHÂTEAU MONBOUSQUET

SAINT ÉMILION GRAND CRU



Château Monbousquet is located in the commune of St- Sulpice de Faleyrens in the south-east part of the St-Emilion appellation.

For years Monbousquet was a notorious underachiever, whose wines were soft, dilute and generally uninspiring. The catalyst for change came when the property was bought by Parisian supermarket tycoon Gérard Perse in 1993. In the months after Gérard Perse's arrival, production standards at Monbousquet were completely revised both in the vineyard (entirely restructured and drained) and in the cellars, with state-of-the-art installations and the creation of an aging cellar suitable for producing a great wine. The residence was also completely renovated. A self-taught visionary, Gérard Perse also planted the first white vines in Saint-Emilion. His efforts were soon recognized and in 2006 Monbousquet was promoted to the rank of a Grand Cru Classé.

Monbousquet's terroir is truly exceptional, with mostly warm, deep gravel to the south and sandy-clay soils to the north. As at Cheval Blanc and Figeac its soils are largely gravel, and thus warm, so relatively late-ripening Cabernets can ripen perfectly. This natural feature accounts for the particularly large proportion of these grapes in the vineyard's composition.

CHÂTEAU MONBOUSQUET 2014, SAINT ÉMILION GRAND CRU

Location : St- Sulpice de Faleyrens

Grape Varieties : 60% Merlot, 30% Cabernet Franc, 10% Cabernet Sauvignon.

Aging: 60% in new oak, 40% one year oak.

Yield : 35 hectoliters per hectare.

ABV : 12.86% Production: 7,500 cases.

Not shy, with hefty fig paste and blackberry pâte de fruit notes backed by a rumble of bramble, ganache and licorice snap. Underneath roils a base layer of tobacco and graphite that should slowly surface with time. May have pushed the extraction envelope ever so slightly, but this keeps it together in the end. Best from 2022 through 2032.

93 POINTS, WINE SPECTATOR, MARCH 2017



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