



Château Marchand 2019

AOP Montagne-Saint-Emilion, Bordeaux, France

Montagne Saint-Emilion appellation lies just outside the village of Saint-Emilion, between Pomerol and Saint-Emilion and covers around 1 600 hectares of vineyards. Let's discover this appellation with Château Marchand.

TERROIR

Clays and limestone

IN THE VINEYARD

Harvested by plots and grape varieties selections

HARVEST DATES

23/09/2019

VINIFICATION

Filling-in stainless steel or concrete vats with temperature control

Pre-fermenting maceration

From 20 to 30 days maceration

Malolactic fermentation in vats

AGEING

Aged in vats from 12 to 14 months

VARIETALS

Merlot 90%, Cabernet franc 10%

TECHNICAL DATA

Surface area of the vineyard: 7.43 ha

SERVING

Serve at room temperature.

TASTING

A fruity and elegant wine, expressing fresh fruit flavours. On the palate, the wine is very round with soft and well-matured tannins. While approachable and ready to drink upon release, may also be cellared for five to ten years, giving a softer, more complex wine.

FOOD PAIRINGS

It is the perfect match for easy going food. A great partner to cheese, grilled red meat, roasts or game.

REVIEWS AND AWARDS



90/100

"Fruity while also structured with firm tannins, this 90% Merlot wine has balanced ripeness. The structure adds to the wine's potential. Drink from 2024."

Roger Voss, Wine Enthusiast

