

# Château Vieux Mognac 2010

## *Cuvée Michel*

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### Le Vignoble

*Appellation* : AOC Bordeaux Supérieur

*Grape variety* : 100% Merlot

*Surface area* : 9 hectares

*Soil* : Silty-clayey-sandy

*Number of vine stock* : 6 100 stock/ha

*Yield* : 37 hl/ha

*Age of the vines* : 80 years old

*Vines management* : Ancestral and manual methods (without weed-killer, pesticides ; and manual leaf removal and harvest)

*Number of bottles* : 1 900 bottles



### The Wine

*Vinification* : Cement tanks

*Ageing* : 12 months in barrel (French oak from South West , middle burning)  
50% new barrels, 25 % barrels of 1 year, 25 % barrels of 2 years

*Filtration* : Fining over egg white

*Alcohol* : 13% vol

### The Tasting

*Appearance* : Dark carmine color

*Nose* : Complex sweet fruits and creamy notes

*Palate* : Ample and unctuous texture, a good final with cashew nut aromas

*Food matches* : tender of veal, rabbit with prunes

*Best before* : Good to drink until 2030