

Château Pont de Brion rouge

AC Graves

Country	France
Type	Still wine
Color	Red
Situation	In Langon, 45 km south-east of Bordeaux
Owner	The Molinari family
Surface	10 hectares
Soil	Sandy clay and gravel
Average production	45 hl/ha
Grape varieties	Cabernet-sauvignon (60%), merlot (40%)
Age of the vineyard	40 years on average
Cellaring	8 to 15 years
Viticulture	Traditional but with an ecological approach that restricts the use of herbicides; defoliation and green harvest to have optimal yield control.
Winemaking	Hand-picking is followed by selective destemming and a slight crushing; fermentation takes place in concrete tanks with temperature control between 29 en 31Â°; traditional maceration takes 20 to 30 days according to the vintage.
Ageing	During 12 months in oak barrels, one third of which is renewed every year, in an air conditioned room.
Tasting notes	Deep and dark colour which shows a good cellaring potential; in the mouth this wine is long and full, supported by nice tannins and characterized by flavours of black fruit and a roasted touch.
Note	Regularly selected by several guides (for instance the Guide Hachette des Vins).
Gastronomy	Poultry, rabbit, white meat, red meat, meat sauce, small game, soft cheeses

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PONT DE BRION
Molinari



