
Château Mont-Pérat Blanc 2009

CSPC# 749587

750mlx12

14.12% alc./vol.

Grape Variety

80% Sauvignon Blanc, 20% Semillon

Appellation

Bordeaux

General Info

Château Mont-Pérat, archaically Domaine du Peyrat, is a Bordeaux winery from the appellation Premières Côtes de Bordeaux in the department Gironde. The estate is located on the Right Bank of the Garonne, opposite that of Graves, in the commune of Capian. The estate produces red and dry white grand vin. Mont-Pérat has for long remained relatively unknown, though the estate was mentioned in the second edition of *Féret* in 1864, it has more recently been described as a wine that could pass for being much more expensive.

The estate was acquired by the Despagne family in 1998, also proprietors of the considerably more fashionable and higher priced Merlot based wine Girolate. Today, the family business is in the hands of the younger generation: Thibault, Gabriel and Basaline. Associated with Joël Elissalde, technical director and longtime partner, they manage over 300 hectares of vineyards on the best soils of Entre-Deux-Mers and Cotes de Bordeaux.: Girolate; Chateau Mont-Pérat; Chateau Tour de Mirambeau; Château Bel Air Perponcher; Chateau Rauzan Despagne; and Lion Castle Beaulieu. With their collaborators, Despagne are aimed to bring the properties to the highest level.

Vineyards

The vineyards extend 102 hectares (250 acres) with vines of Merlot, Cabernet Sauvignon, Cabernet Franc, Sauvignon Blanc, Sémillon and Muscadelle.

Soil: Clay over limestone and gravel; Average age of the vines: 19 years; Plantation density: 4900 /ha; Yield: 6 bunches per vine.

Harvest

Precise and environmentally friendly agricultural practices. Grassing, green harvest, de-budding, manual thinning of the leaves. Selective picking in the vines.

Vinification/

Maturation

Pressing of the grapes at low temperature with nitrogen addition to help preserve from oxidation. Decanting during several days in stainless-steel vats at low temperature. Half of the production is vinified in new oak barrels. Stirring of the lees twice a week.

Tasting Notes

Lovely straw yellow in colour with golden glints. A fruity and lively nose displaying notes of white flowers and grilled almonds. Lovely freshness on the palate, developing with power and finesse. Long with beautiful aromas. This wine goes very well with grilled salmon or roasted chicken. It is also nice as an aperitif with sweet and savoury snacks or a bowl of cut-up vegetables (carrot and celery sticks for example).

Production

4,580 cases made

Cellaring

Drink now - 2019

Scores/Awards

87 points - James Molesworth, Wine Spectator - March 31, 2012

87 points - Robert Parker, Wine Advocate #199 - February 2012

14.75 points/86 points - Jean Marc Quarin - March 2010

Reviews

"Forward, with yellow apple, chamomile and persimmon notes, which all stay juicy through the open-knit finish. Drink now. 4,580 cases made."

- JM, Wine Spectator

"An excellent Sauvignon/Semillon blend from the Despagne family that shows good body, texture and impressive purity. Drink it over the next several years."

- RP, Wine Advocate

