
Château Mont-Pérat Blanc 2012

CSPC# 768428

750mlx12

13.0% alc./vol.

Grape Variety

77% Sauvignon Blanc, 20% Semillon, 3% Muscadelle

Appellation

Premieres Cotes de Bordeaux

Website

<http://blogsetvignerons.over->

blog.com/pages/Thibault_Despagne_Vignobles_Despagne_Bordeaux-1466896.html

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

Made from 80% Sauvignon 20% Semillon it has a lovely straw colour with glints of gold. With a fruity band lively nose displaying white flowers and grilled almonds. Delicious freshness on the palate, developing with power and finesse. Very long with gorgeous ripe fruit that coat the palate.

Cellaring

Drink 2014-2018

Scores/Awards

85 points - Robert M. Parker Jr., Wine Advocate #206 - April 2013

16+ points - Jancis Robinson, JancisRobinson.com - April 2013

90 points - Tim Atkin, MW - timatkin.com (score only)

89 points - Jeannie Cho Lee MW, asianpalate.com - April 6, 2013

Reviews

"Already in bottle, this blend of 77% Sauvignon Blanc, 20% Semillon and 3% Muscadelle is somewhat monolithic, but fruity and straightforward. Drink it over the next 2-3 years."

- RP, Wine Advocate

"Racy and fun. Intense. Finishes a bit suddenly but so flattering... Good value!"

- JR, JancisRobinson.com

"Gorgeous white with amazing minerality and linear focus with a freshness and complexity that is unusual in this region. This wine has great potential to age/evolve for at least 5+ years. A substantial, full bodied white. Tasted in: Bordeaux, France. Maturity: Young. (06-Apr-2013)"

- JCL, asianpalate.com

