

# Château La Tour de Mons 2009

CSPC# 749578

750mlx12

14.0% alc./vol.

## Grape Variety

55% Merlot, 40% Cabernet Sauvignon, 5% Petit Verdot

## Negociant

Ginestet

## Appellation

Margaux

## General Info

Château La Tour de Mons is situated in the parish of Soussans. The estate was rated Cru Supérieur in the Cru Bourgeois classification of 1932. This classification was placed under a temporary annulment in 2007. The chateau's namesake, Pierre de Mons acquired and began restoring the property in 1615 when his daughter married the Baron de Soussans. The property remained in the hands of Pierre de Mons' ancestors, the Clauzel-Binaud family, for several generations and periodically fell into neglect. The estate experienced a rebound after an investment team purchased it in 1995.

With a history of four centuries, the Château La Tour de Mons is a property one piece of 58 hectares, a true closed, established in the northern part of the Margaux appellation, on the banks of the Garonne, as the greatest Crus Medoc.

Since its purchase, this property has been a major renovation program: construction a new winery and cellar of a storage conditioning, major drainage program, management of the vineyard in the interest of a sustainable ecological balance. Everything is implemented to produce a classic wine, pure and elegant, in the deepest respect for this great terroir of Margaux. The first wine Tour de Mons and a second wine Marquis de Mons.

## Vineyards

The 58 hectares of vineyards in Margaux on a soil of Garonne gravel and clay and limestone is set for 56% Merlot, 38% Cabernet Sauvignon and 6% Petit Verdot. 30 years of age average, the vines are planted at a density of 8500 feet / acre for an average yield of 45 hl / ha.

## Harvest

The harvest of the Tour de Mons starts 23 September for the Merlot and end on October 12 with the Cabernet Sauvignon. Small-Verdot harvested the October 8. The grapes harvested by hand, are very healthy, sweet, tasty and rich material with a potential for quality exceptional.

## Maturation

The wine is then matured in small oak barrels (30% new) for 12 months. It is bottled unfiltered. The wine is typically smooth, well-rounded and ripe and shows at its best with 5-10 years of bottle ageing.

## Tasting Notes

The wine is refined and elegant. The colour is garnet red. The nose is full of blackberry and toffee aromas. The mouth is soft and full. The tannins are quite present on the palate, allowing good ageing-potential.

## Production

33,000 cases made

## Cellaring

Drink now - 2020

## Scores/Awards

**91 points** - Thomas Matthews, Wine Spectator - March 31, 2012

**92-95 points** - James Suckling, Wine Spectator - Web Only 2010

**90-92 points** - Neal Martin, Wine Journal - May 2010

**16.5 points** - Jancis Robinson, JancisRobinson.com - April 20, 2010

**16+ points/3 stars** - Stephen Spurrier, Decanter.com - April 2010

**93 points** - Jane Anson, The New Bordeaux - April 2010

## Reviews

*"This assertive red delivers bold flavors, with crisp texture, offering bright black cherry and pomegranate notes over firm tannins. Orange zest acidity carries this through the juicy finish. Drink now through 2020."*

- TM, Wine Spectator

*"Bright blackberry and sweet currant aromas follow through to a full body, silky and refined, with an excellent density and a long, long finish. Solid and polished. Best ever from here? Score range: 92-95"*

- JS, Wine Spectator



**Reviews** *“Tasted at a negociant. This has a plush, quite floral bouquet with sweet vanilla extract interlacing the ripe black cherry and plum fruit, with smoke and cedar aromas developing in the glass. Good definition. The palate is medium bodied on the entry but builds nicely with a lot of fruit extraction married with noticeable new oak which is in synch with the fruit. Nice purity, plump and voluminous on the plush finish. Quite modern in style, well crafted though with good persistency. Tasted March 2010.”*  
- NM, Wine Journal

*“Dense colour, big concentrated blackcurrant fruit, robust yet lifted, very good northern Margaux. Drink 2014-20.”*  
- SS, Decanter.com

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