
Château Monbousquet 2015

CSPC# 848998

6x750ml

14.5% alc./vol.

Grape Variety	60% Merlot, 30% Cabernet Franc, 10% Cabernet Sauvignon.
Appellation	St. Emilion
Classification	Grand Cru Classé
Website	http://chateaumonbousquet.com/eng/p/vins
Sustainability	Château Monbousquet does not carry strict organic or biodynamic certifications. The 2015 vintage was farmed with traditional, intensive vineyard management. Since 2019, the estate has operated under sustainable initiatives like HVE (Haute Valeur Environnementale) Certification, focusing on soil preservation and reduced chemical inputs.
General Info	Château Monbousquet is located in the commune of St. Sulpice de Faleyrens in the south-east part of the Saint-Emilion. For years Monbousquet was a notorious underachiever, whose wines were soft, dilute and generally uninspiring. The catalyst for change came when the property was bought by Parisian supermarket tycoon Gérard Perse in 1993. Gérard, who now owns Château Pavie and Château Pavie-Decesse, severely restricted the yields, constructed a state of the art cuvier and hired the ubiquitous Michel Rolland as a consultant. His efforts were soon recognized and in 2006 Monbousquet was promoted to the rank of a Grand Cru Classé. Monbousquet wines are now amongst the finest in Saint-Emilion. In February 2013, Gerard Perse sold a portion of Chateau Monbousquet to a large, anonymous, French, pension fund. The sale was motivated by French tax laws. This allowed his daughter Angelique and her husband, Henrique Da Costa to eventually take over all the Perse owned wineries which include Chateau Pavie, Chateau Bellevue Mondotte and Chateau Pavie Decesse. as well as their estates in the Cotes de Castillon appellation.
Winemakers	Michel Rolland
Vintage	The 2015 growing season in Bordeaux was characterized by a warm, balmy spring, an intensely hot and dry early summer, and timely refreshing rains in August that perfectly set up the grapes for optimal ripening. This excellent weather produced lush, opulent, and fruit-forward wines across the region. For Château Monbousquet, located in the Saint-Émilion appellation, the specific 2015 weather profile unfolded as follows: • Spring: Balmier than average, featuring a warm April and an early May mini heatwave. This quick, even flowering ensured a great, homogeneous fruit set. • Early Summer (June & July): Very warm, sunny, and notably dry conditions. Abundant winter rains earlier in the year provided crucial water reserves, allowing the vines to thrive without suffering from extreme heat stress. • Late Summer (August & September): The heat was perfectly offset by timely mid-August rains. This refreshed the vines and facilitated even ripening, culminating in a dry autumn with cool nights that preserved fresh acidity in the grapes
Vineyards	The 32-hectare Monbousquet Saint Emilion vineyard is planted to 60% Merlot, 30% Cabernet Franc and 10% Cabernet Sauvignon. This shows a change in the vineyards since it was first purchased by Gerard Perse, with more Cabernet Franc, and less Merlot in the vineyard. The vines are planted to a density of 5,500 vines per hectare. The average age of the vines is 40 years. The terroir of sand, clay and gravel soils is not the best in St. Emilion. The vineyard can be divided into three sections. For the red wines, you find more sand and clay in the north and more gravel with sand in the south. However, Gerard Perse gets the most out of their terroir. In part, intentionally striving for low yields is one method to increase concentration and improve quality.
Harvest	The 2015 Château Monbousquet harvest, like most of Bordeaux, took place in mid-to-late September 2015.
Winemaking	Crafted from a blend of 60% Merlot, 30% Cabernet Franc, and 10% Cabernet Sauvignon, the wine was fermented in temperature-controlled stainless steel vats and French oak tanks, then aged in new French oak barrels (around 70%) for about 18 to 24 months. Aged for about 20 months in new, French oak barrels.



Tasting Notes	Rich and beautifully ripe, the nose invites us on an olfactory journey showcasing raspberries, blackcurrants, black cherries, and licorice, enhanced by floral and woody notes. The same complexity is found on the palate with a silky texture, abundant fruit, and great elegance. It is distinguished as much by its typicity, power, and roundness as by its length and balance.
Serve with	Decant for approximately one hour and serve at 17°C. It will be a hit with veal rack, leg of lamb, grilled rib steak, duck breast, roast lamb, or with roast beef in a crust.
Production	Approx. 8300 cases made annually
Cellaring	Drink 2022 -2040
Scores/Awards	95 points - James Molesworth, Wine Spectator - March 2018 #16 - Wine Spectator Top 100 of 2018 93 points - Lisa Perrotti-Brown, Wine Advocate - February 2018 90-92 points - Neal Martin, Wine Advocate - April 2016 92 points - Lisa Perrotti-Brown, The Wine Independent - May 2020 95 points - James Suckling, JamesSuckling.com - February 2018 94-95 points - James Suckling, JamesSuckling.com - March 2016 93 points - Roger Voss, Wine Enthusiast - April 2018 92-94 points - Roger Voss, Wine Enthusiast - April 2016 13.5 points - Jancis Robinson, JancisRobinson.com - February 2019 16.5 points - Jancis Robinson, JancisRobinson.com - April 2016 91 points - James Lawther, Decanter - May 2020 90 points - Jeff Leve, thewinecellarinsider.com - May 2018 90 points - Jeff Leve, thewinecellarinsider.com - April 2016 91 points - Tim Atkin, MW - timatkin.com - April 2016 93 points - Antonio Galloni, Vinous - February 2018 95 points - Jeannie Cho Lee MW, asianpalate.com - May 2016 87 points - Jean Marc Quarin - April 2016 93 points - Peter Moser, Falstaff Magazine - January 2023 16 points - La Revue du Vin France - January 2019 17 points - Bettane & Desseauve - January 2019
