



## Monfort-Bellevue Médoc Aged in oak barrels

This appellation covers a total of 5000 hectares to the north-west of Bordeaux, between the Garonne estuary and the Atlantic coast. Monfort-Bellevue is a premium wine from Maison Cheval Quancard.

### The wine

Location: Médoc.

Soils: clay and gravel, and gravel

Grape varieties: 45% Cabernet Sauvignon, 40% Merlot, 15% Cabernet

Ageing: 10 months in oak barrels.

Cellaring potential: 2 to 10 years

### Tasting

An intense, purple colour.

A smooth, complex nose with a fine range of aromas of whortleberry and blackberry, intermingled with the spicy touches of the Cabernet.

A generous, assertive wine where the very ripe Cabernet brings depth and body.

A full-bodied finish elegantly enhanced by pleasant woody touches.

An excellent, elegant and distinguished Médoc.

### Serving

Serve with an oven-baked leg or baron of lamb, pigeon and roast game.

