



# MONFORT-BELLEVUE

## MÉDOC 2016

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 VINEYARD

LOCATION : MÉDOC

TERROIRS : SILICO-GRAVEL

PLANTING DENSITY : 5000 VINE / HA

YIELD : 65 HL / HA

GRAPE VARIETIES : CABERNET SAUVIGNON, MERLOT,  
CABERNET FRANC,

### THE WINE

#### Blend

52% Cabernet Sauvignon, 40% Merlot, 8% Cabernet Franc

#### Ageing

6 months in oak barrels.

#### Ageing potential

Ready to drink now,  
this wine will keep for 4 years.

#### Tasting

A superb ruby red colour. A warm bouquet dominated  
by aromas of kirsch, cherry and burnt wood.  
Elegant and well structured on the palate,  
with a remarkable aromatic finish.

#### Food pairing

Perfect with roast or grilled red meat,  
delicatessen and hard cheese.

