

Château La Rose Montviel

POMEROL

Mis en Bouteille au Château
Château
La Rose Montviel



Pomerol

Vignobles Père-Vergé

TERROIR

6 ha (15 acres) located on the bottom of the slopes down to the Pomerol Plateau. Many blocks from 0.2 ha to 0.8 ha (0.5 to 2 acres) are the components of this wine. The soils of those blocks are composed by a blend of clay and gravel in different proportions following the blocks, but they have in common their sub soils which always have a layer of "crasse de fer"; a layer of rusted iron which gives its special taste to the wine.

GRAPES

90% Merlot which brings roundness, power and fruit, and 10% Cabernet Franc which gives structure and vivacity.

PRODUCTION

Around 26.000 bottles

VINEYARD

The vines are cane-pruned (simple Guyot) in order to produce low yields. Leafing and green harvest are systematic. That allows us to use as less chemicals as possible to protect the vineyards, in providing good clusters aeration and keep them rot free. Picking is made only by hand, and the grapes are brought to the winery in small bins. Only 10 kg (22 lbs) per bin, to make sure that the clusters are not crushed before sorting at the winery.

WINE MAKING

Once the whole clusters are at the winery, they are sorted two times. One time before destemming, and second time after, just before to be put in tanks for alcoholic fermentation.

The grapes will stay in tanks around 4 to 5 weeks.

Before the alcoholic fermentation, the grapes are kept at cool temperature, between 8°C to 10°C (48°F to 50°F) during five to eight days, in order to extract flavors and color.

Then the fermentation starts, and the temperature of the fermenting wine is kept at 30°C (86°F) for extracting structure. The fermentation lasts in average two weeks. During those two weeks, daily pump-overs and punch-down are made for extracting maximum structure, color and power.

After the end of the alcoholic fermentation, the wine stays with the skins of the berries one or two more weeks, and then the tanks are devated.

The press-wine is separated from the first wine, and they are both put in French oak barrels, 50% one year old barrels, and 50% two year old barrels. The malolactic fermentation is made in those barrels, and after a racking, the wine stays 16 month in the same barrels for aging.

At the end, after 16 months, the different barrels are tasted and blended by Michel Rolland, who decides if the press wine is good enough to be blended with the first wine.

DIRECTION & COMMUNICATION

Henri PARENT
OENOLOGUES
Michel ROLLAND
Marcelo PELLERITI
EXPLOITATION
Vincent BERNARD

VENTE

Mathieu DEPERCENAIRE

8, rue Haddock - 59650 Villeneuve d'Ascq (France)

Tel : +33 (0) 3 20 64 20 56 Fax : +33 (0) 3 20 64 18 99

E-mail : communication@montviel.com - www.vignoblespereverge.com