CHÂTEAU LA VALLÉE MONTAGNE SAINT-ÉMILION

Merlot and Cabernet Franc. Aromas of undergrowth, leather, and baked strawberry. Flavors of blackcurrant, blackberry, roasted coffee, and spices. Velvety, lush, and mellow. Full-bodied, supple, and generous with good aging. Ideal with red meats cooked over a wood fire or a honey duck breast with roasted peaches. Organic.

Just to the north of Saint-Émilion proper lie its four small satellite regions. The most famous of these is Montagne, which is to the north-east of Libourne. The Estate has about 80 acres of vines. The soil is deep clay with limestone plateaus. The vines are an average of 35 years old.

Founded by the Guimberteau family in 1923, it has been passed down over the generations and remains in the family today where they continue their heritage relying on the soil and their love of wine. The wines of the AOC Montagne Saint-Emilion are rich and powerful; great wines for laying down.

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Tasting Note:

CHÂTEAU LA VALLÉE MONTAGNE SAINT-ÉMILION

Merlot, Cabernet Franc, Cabernet Sauvignon & Malbec. Aromas of undergrowth, leather & baked strawberry; flavors of blackcurrant, blackberry, roasted coffee & spices; velvety, lush, & mellow; full-bodied, supple & generous. Organic.

Shelf Talker:



