

Vineyard: 13ha20 - 40 years old
Deep gravels
Mechanical work of the soil, reasoning of the fungicidal fight, premature thinning-outs of leaves.

Harvest: Hand harvested, in 30 kg picking box.
Double sorting of the grape harvest

Aging: 18 months aging in barrels, among which 40 % new wood, French oak exclusively. No filtration.

Assemblage:

	<i>Blend</i>	<i>Natural degree</i>	<i>Average yield</i>	<i>Harvest</i>
<i>Merlot</i>	<i>37%</i>	<i>13,39</i>	<i>38 hl/ha</i>	<i>01-oct</i>
<i>Cabernet Franc</i>	<i>3%</i>	<i>12,8</i>	<i>40 hl/ha</i>	<i>06-oct</i>
<i>Petit Verdot</i>	<i>5%</i>	<i>12,9</i>	<i>32 hl/ha</i>	<i>06-oct</i>
<i>Cabernet Sauvignon</i>	<i>55%</i>	<i>12,7</i>	<i>45 hl/ha</i>	<i>10-oct</i>

NOTES

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– Alcohol abuse is dangerous for your health, enjoy responsibly –



CHATEAU MONBRISON



GRAND VIN

DE

Margaux

2008

- 2008 -

The Vintage of PATIENCE

Climatic conditions in 2008, as in 2007, reminded

me of "PATIENCE" - a vintage that is not a vintage.

Every effort put into work in the vineyard (leaf

sheds) has been put into work in the vineyard.