

2011 CHATEAU LA PAPETERIE

MONTAGNE – SAINT – EMILION



THE WINE:

60% Merlot / 40% Cabernet Franc from the Montagne-Saint-Emilion appellation. The vines average 40 years. The grapes are hand harvested and double sorted followed by maceration of 30 days. The aging is in French oak barriques of 225 liters for 22 months with a combination of new and 2-3 year old barrels.

THE ESTATE:

Chateau Montagne sits on the rich soils on Montagne-Saint-Emilion only 10km from the village of Saint Emilion. The Estager family has been the owners of this estate for four generations. With a total production of less than 5,000 bottles this is a smaller estate allowing for more traditional winemaking methods. Winemaker Charles Estager employs natural winemaking techniques along with modern technology in the cellar.

TASTING NOTES:

COLOR: Dark, saturated ruby color.

AROMAS: Black plums and earth with coffee bean and smoke.

FLAVORS AND TEXTURE: Black fruits and cassis with notes of fennel, spice, and anise.

FOOD PAIRING: Rack of lamb with rosemary, olive oil and garlic.

~ DRINK NOW THROUGH 2022 ~