



PRODUCTA VIGNOBLES
talents durables

CHATEAU MANSIROT

HAUT-MÉDOC



THE VINEYARD

A large stretch of land 60km long, the Haut-Médoc includes around twenty villages. Mostly made up of layers of Garonne gravel, the land is known above all for the wide diversity of soils, including limestone, clay and sandy parcels. This wide variety explains the surprising differences in style and quality found among the wines of this appellation. The originality and taste of the Haut-Médoc wines certainly comes from this special terroir. The wines have a long ageing potential.

HISTORY

The name of Mansirot dating from the year 1108, belongs to Mr. Ardilley. 3 hectares of vineyards located in the commune of Vertheuil, composed of 50% Cabernet Sauvignon, 40% Merlot and 10% Cabernet Franc on a clay-gravelly soil.

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This takes 2 to 3 weeks to provide a supple, rounded wine. Ageing in stainless-steel and concrete tanks.



GRAPE VARIETIES



FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



TASTING

Vivid red colour of medium depth. Fruit-driven on the nose. Round on the palate, tannic but without excess. Very pleasant in its youth, to take full advantage of its fruity characters.



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