



DOMAINE MONGEARD-MUGNERET

VIN DE FRANCE CUVÉE "M" BY VINCENT MONGEARD

AREA UNDER
PRODUCTION
AT THE DOMAINE
18a 00ca

SOIL
Clay-limestone

ALTITUDE
240 meters

GRAPE VARIETIES
100% Malbec

AVERAGE
AGE OF VINES
15 years

HARVESTING
**By hand exclusively,
hand-sorted
in the winery**

DESTEMMING
No

MATURING
**Demi-muids
that have held**

The wine's character

Presented in a sturdy, elegant bottle to match the character of the grape, this Malbec is deeply colored—almost black—and built to age. In its youth, it is rich and powerful, offering aromas of exotic spices, cedarwood, tobacco, licorice, cocoa, and subtle floral notes of violet, blueberry, and jasmine. Unlike Malbecs from warmer regions, the French expression retains freshness, bringing balance to the wine's concentration. Highly structured and intensely colored, it delivers a bold, powerful profile with a firm, assertive attack. After several years of cellaring, it gains suppleness and roundness, developing notes of leather and dried fruit that contribute to a long, satisfying finish.

Origin and grape varieties

The cuvée "M" is made exclusively from the Malbec grape variety. Resulting from a crossing of very old grape varieties (Magdeleine des Charentes and Prunelard Noir), Malbec is native to the southwest of France. Lots of synonyms are dedicated to it, like "Côt," "Plant de Cahors," "Auxerrois," "Mauzat," "Grifforin" and many others. During the 14th century, Malbec was the most produced red wine in Western Europe. It owes its name, "Auxerrois," to Bishop St Didier, who was commissioned by his king to collect cuttings of "black Cot" for the city of Auxerre.

In Argentina, Malbec is the king of grape varieties and accounts for more than two-thirds of the world's production of this variety. Malbec is planted on nearly 6,000 hectares in France, which is the second largest producer.

Malbec is an early and productive grape variety. Its bunches are fairly compact, and its berries, with their thin but resistant skin, turn plummy black when fully ripe. Its tender flesh is succulent and juicy with a richly sweet and pleasantly spicy flavor. Because it is an early ripening variety, it is sensitive to frost and coulure but is very resistant to powdery mildew.

This varietal is considered capricious and does not like wet soils. It prefers chalky, clayey-gravelly or clayey-limestone terrains.



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