



Wine: Monfort-Bellevue Médoc

Domaine Cheval Quancard

Vintage: 2014

Grape: 40 % Merlot, 52% Cabernet Sauvignon 8 % Cabernet Franc

Alcohol: 12,5 %

This appellation covers a total of 5000 hectares to the north-west of Bordeaux, between the Garonne estuary and the Atlantic coast. Monfort-Bellevue is a premium wine from Maison Cheval Quancard.

Vinification

Traditional

Ageing

6 months in oak barrels

Ageing potential

Ready to drink now, this wine will keep for more than 4 years

Tasting

A superb ruby red colour. A warm bouquet dominated by aromas of kirsch, cherry and burnt wood. Elegant and well structured on the palate, with a remarkable aromatic finish

Food pairing

Perfect with roast or grilled red meat, delicatessen and hard cheese

Serving temperature

17-18°C

(Indeholder sulfitter)

