CHÂTEAU ALTIMAR MONTAGNE SAINT EMILION





Agriculture Biologique / Organic Wine since 2021 vintage

Selection of Montagne Vineyard

Area: 2,70 ha Soils: Clayey-gravels with Iron chips Grape Varieties: 100% Merlot, Density: 6 000 vines / ha Yields: 45 à 50 hl / ha Age of the vineyard: 30 years old

VITICULTURE : Organic and HVE3 since 2018

Traditionnal pruning, manual budding No herbicide, plowing under the vines Organic treatments Manual deleafing on one face Hand harvest, sorted and vibrating table

VINIFICATION/AGEING :

Vinification in thermoregulated and stainless still tanks Cold maceration for a maximal extraction of colors and flavors 25 days of maceration-fermentation No ageing in Oak Barrel Unfiltered wine, no fining Production : 8.000 bottles / 700 cases

<u>AWARDS :</u>

2016 : Silver Medal, Concours Vignerons Indépendants 2019 2020 : Bronze Medal, Concours de Bordeaux 2022 : 91/100 Terre de Vins



TASTING NOTES :

Châtean

acoste Chatain

MONTAGNE SAINT-ÉMILION

2022

<u> 2022 :</u>

Deep colour with bright red highlights. Pleasant fruit-driven nose with accents of black fruit (blackberries, blackcurrant) and black pepper. Structured tannins on the palate, well-balanced.

TERRES DE VINS - SEPTEMBER 2024 : VINTAGE 2022 : 91/100

A very nuanced organic wine that plays the delicacy card. The bouquet is a little floral but also presents an aromatic on a hint of dried and smoked meat, and raspberry jam. Quite fluid on the palate, until a finish on the white skin of grapefruit and slightly lemony.