

HRA Saarbrücken 8806, persönlich haftende Gesellschafterin:  
Pinard de Picard Beteiligungs GmbH, HRB Saarbrücken 6594  
Geschäftsführer: Martin Lehnen, Ralf Zimmermann · USt-IdNr.: DE 811 88110  
DEUTSCHE BANK AG · Konto-Nr. 0556019 · BLZ 590 700 70  
IBAN: DE 61 59 07 0070 0055 6019 00 · Swift/BIC: DEUTDE33 33030  
KREISSPARKASSE SAARLOUIS · Konto-Nr. 76 300045 · BLZ 593 50110  
IBAN: DE 64 59 35 0110 0076 3000 45 · Swift/BIC: KRSAD333



## **Château Monbousquet, Saint Émilion, Grand Cru, rouge**

Region: *Bordeaux - Saint Emilion*  
Erzeuger: *Château Monbousquet - Saint Émilion*

Rebsorte:  
Bestell-Nr.: *FBX520105*

*Wine Spectator: „Mineral and blackberry, with violet. Full-bodied, with racy tannins and lots of flavor and style.” 92-94 Punkte.*

*Parker: „There are 7,000 cases of this 60% Merlot/30% Cabernet Franc/10% Cabernet Sauvignon blend from the home estate of Chantal and Gerard Perse. Although this is not considered to be one of St.-Emilion’s finest terroirs, everything is done in an artisanal manner - including hand harvesting, hand sorting, a draconian selection in both the vineyard and the cellars, and Burgundy-like treatments of malolactic in barrel and aging sur-lie. Monbousquet has been a stunning success ever since Perse took over the property. Earlier vintages continue to suggest that this cuvee has far greater longevity than expected given the opulence and enormous fruit. For example, the 1998 and 1999 remain infants in terms of development, and the 1995 is just coming into a pre-adolescent stage. The 2005 (13.5% alcohol) possesses a saturated blue/purple color as well as a big, sweet nose of pain grille, roasted herbs, grilled meats, black cherry jam, blackberries, and spice. Powerful, full-bodied, and dense yet elegant, deep, and layered, its pure fruit, concentration, and overall quality hide the moderately high tannin. Anticipated maturity: 2010-2023. 92-94 Punkte.”*

*Steven Tanzer: „Bright ruby. Knockout nose combines black raspberry, kirsch, licorice and coffee. Silky and chocolatey-ripe in the mouth but with more class and aromatic lift than usual for this consistent outperformer. Sweet, fine-grained and harmonious thanks to ripe, well-integrated acidity. Consistent from start to finish. The tannins are ripe and broad. A superb vintage in the making for Monbousquet. 91-94 Punkte.”*

