



SEPTEM QUERCUS

MONTLOBRE



The secret cuvée from Montlobre La Chapelle. To progress when you make a single harvest a year is not easy. In Montlobre, to get there, we experiment every year and we innovate as much in the cellar as in the vineyard. Selection of plots, short pruning, disbudding, stripping in the vineyard, pigeage, extended vatting, aging with high-end oak barrels... We meticulously follow the evolution of each barrel and at the end of breeding we select what will fit in our high-end selection for Etiquette Noire de Montlobre. To go even further in the selection, we identified some barrels that express a very special character of Merlot de Montlobre and we decided to offer them. It is very surprising to see, glass in hand, that certain barrels sublimate the wine in an exceptional harmony. We have isolated 7 barrels which showed us a remarkable potential and we decided to bottle them in a new cuvée: Septem Quercus.

7 for their search of truth in the mystery wine they breed. Charming in their singularity, the 7 barrels will blossom with time and care. They are placed at La Chapelle Choir: this space is distinct from the central Nef by a forged iron gate. The barrels are right under the Chapelle window and are lightened during the day by the sun piercing the coloured glass.



Merlot, Cabernet Sauvignon, Cabernet Franc



Integrated farming on Oligocene limestone soil



Traditional and vegan vinification



partial ageing 18 in barrels



14% vol. alc.



Enjoy now or keep 11 years



The dress is purple with dark reflects



The nose is intense and concentrated: a nice bouquet of black fruits, truffles and mocha



The taste is full and powerful: the freshness of red fruits dominates. The silky tannins beautifully exhale fruit aromas and subtle wood notes. A delicious complexity underlined by a perfect balance.



Ideal at the end of the meal, accompanied by dark chocolate and raspberries