



SEPTEM QUERCUS

MONTLOBRE



The secret cuvée of Montlobre. To progress one harvest at a time, year after year, is not easy. At Montlobre, to achieve greatness in wine making, we experiment every year and we innovate as much in the cellar as in the vineyard. Plot selection, short pruning, disbudding, leaf stripping in the vineyard, pigeage, prolonged vatting, aging in top-of-the-range oak barrels...

We carefully follow the evolution of each barrel and at the end of aging we select a few barrels that express a very particular character of Merlot. It is very surprising to see, glass in hand, that certain barrels sublimate the wine in exceptional harmony. We isolated for the first vintage of 2017, 7 barrels which showed us a remarkable potential and we decided to bottle them in a new cuvée: Septem Quercus.

7 barrels for their search for the truth in the mysterious wine they raise. Today, we have increased the selection of barrels, to further enrich our fine Merlots.



Merlot, Cabernet Sauvignon, Cabernet Franc



Integrated farming on Oligocene limestone soil



Traditional and vegan vinification



18 months ageing 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