



CHÂTEAU MONREGARD LA CROIX / Pomerol

Like a brother

Family bonds are always strong. Like a brother, Monregard La Croix shares its creation in the 1920s by Jean-Baptiste Audy with Clos du Clocher, using the same technical team and ageing cellars. Again like brothers, their personalities are completely different.

Merlot's fingerprint

If Clos du Clocher is all about clay, Monregard La Croix is sand. These old sands that welcome the Merlot grape here amplify its character and increase its power of seduction. A natural maturity is rapidly reached, and the finesse of the tannins follows soon after.

A lasting memory

Alongside the velvety core, the subtle nuances of the aromatic palette hold the mysteries of Pomerol. The glass turns in the hand, the wine stays in the memory, evoking with each sip a fresh sorbet of red fruits, the memory of a walk in the forest, the delicacy of a bouquet of violets.

OTHER FAMILY WINES: **Pomerol**: Clos du Clocher, Château Bonalgue, Château Beauséjour de Bonalgue, Château Burgrave / **Lalande de Pomerol**: Château Les Hauts-Conseillants, Château Les Hautes-Tuileries / **Lussac Saint-Emilion**: Château du Courlat, Château Les Echevins.

"Long, élegant, minéral. Very Pomerol!" Decanter

"Shows soul!" James Suckling

"Subtle and attractive " Wine Spectator

*"A very admirable Pomerol.
Superb!" Neal Martin*

*"A fruity, spicy, supple and round pure
merlot with soft and velvety tannins" Guide
Hachette*



Appellation: Pomerol

Owner: The Bourotte-Audy family

Director: Jean-Baptiste Bourotte

Consultant Winemaker: Michel Rolland's team

Orientation of the estate: Eco-friendly integrated agriculture.
Estate engaged in a global environmental strategy

Location: Pomerol plateau

Surface area: 1.30 hectares

Soils: sandy clay with some gravel on the surface

Grape varieties: 100% Merlot

Vine density: 6,500 vines per hectare

Average age of vines: 34 years

Pruning: guyot double and guyot simple

Soil management: traditional by machine

Green works: leaf removals in several times, leaf-trimming
depending on timing of veraison

Harvesting: by hand into small crates: sorting before
and after destemming on vibrating tables

Vats: in small thermoregulated stainless steel and cement

Vinification: plot by plot; manual pumping over with
punching of the cap if necessary, maceration for around
one month, pneumatic press, malolactic
fermentation in barrel

Ageing: 18 months in fine-grained French
oak barrels (30% new, 70% one wine)
1-2 rackings depending on tasting

Annual production: 6,000 bottles

