

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.

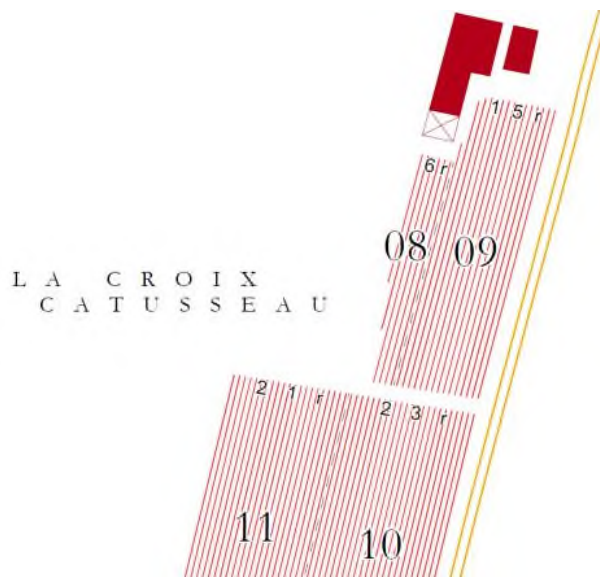
A lasting memory

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.

CHÂTEAU



A VERY PARTICULAR ISLAND

Jean-Baptiste Audy fell in love and bought this place in 1924. The 1.3 hectares of vines are adjacent to Clos du Clocher – but this island on sand in a sea of clay deserved an entirely different approach.

Château Monregard-La-Croix was conceived not as a second wine, but as a brother who shared the same technical team, winery and know-how, but marked by its own individual character and style.

PRECIOUS SAND

At "La Croix de Catusseau", along the borders of the legendary Pomerol plateau, the vines of Monregard-La-Croix head towards the renowned old sand terroir of Saint-Émilion.

Three generations have worked hard to fully express the potential of this tiny garden, even before Jean-Baptiste, great grandson of Jean-Baptiste Audy, following a successful international career for Cartier, took the helm.

VINEYARD



VINE BY VINE

7,500 vines of Merlot. Not a single vine more, not a single other grape variety. And it is our mission to ensure that each of them receives the best care we can give it: from the pruning to harvesting in small baskets, not forgetting debudding and leaf thinning – each step is a precise gesture that is carefully chosen and carried out by devotees.

WINERY



TRANSLATING NATURE

The winery is only the next natural step... allowing the raw materials, these carefully-tended berries, to translate their natural fruit quality into wine. Owner, cellar master and consultant winemakers (Michel Rolland's team), in the end we are just guardians.

WINE



"Long, elegant, mineral. Very Pomerol!" *Decanter*

"Shows soul!" *James Suckling*

"Subtle and attractive" *The Wine Spectator*

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

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

PASSION FOR MERLOT

Coupled with all this, the early maturity of these soils gives Merlot the chance to fully unveil its velvety tannins and rich aromatic palette.

Young vintages (2-8 years) best express the pleasure of red fruits, violet, truffle and undergrowth.



CHÂTEAU MONREGARD LA CROIX

Appellation: Pomerol

Owner: The Bourotte-Audy family

Director: Jean-Baptiste Bourotte

Technical Director: Cécile Dupuis

Consultant Winemaker: Michel Rolland - Christian Veyry

Location: Borders of the Pomerol plateau

Surface area: 1.3 hectares of 5.9 hectares vineyard

Soils: Sandy clay with some gravel on the surface

Grape varieties: 100% Merlot

Vine density: 6,000 to 8,000 vines per hectare depending on individual plot

Average age of vines: 34 years

Pruning: Guyot double and guyot simple

Soil management: Traditional by machine

Green works: Manual deleafing, leaf-trimming depending on timing of veraison

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

Vats: Thermoregulated cement

Vinification: Plot by plot; manual pumping over, 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

Drink: At 16-18 °C, best from around 3-4 years to 12-15 years old or more

Food matches: For dishes from "la grande cuisine": goose or duck liver, truffles, lamb and beef, country chicken, giblets, game and cheese, blue cheese and camembert

FAMILY WINES: Pomerol: Clos du Clocher, Château Bonalgue, Château Monregard La Croix, Château Beausejour de Bonalgue, Château Burgrave
Lalande de Pomerol: Château Les Hauts-Conseillants, Château Les Hautes-Tuilleries
Lussac-Saint-Émilion: Château du Courlat 'Classic', Château du Courlat 'Cuvée Jean-Baptiste', Château Les Echevins
Bordeaux Rosé: Le Rosé du Courlat