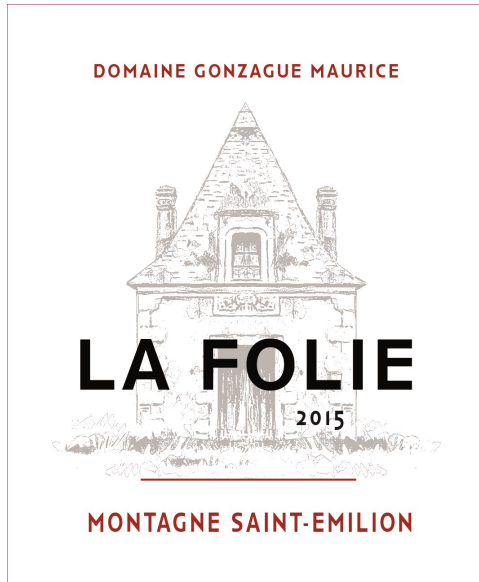


Domaine Gonzague Maurice

La Folie



VINTAGE	2016
REGION	Bordeaux
APPELLATION	Montagne Saint-Emilion
VARIETAL	100% Merlot
ALCOHOL	14.50%
TERROIR	South exposure limestone-clayey slope
INFO	7.5 Ha (18.53 Acres) vineyard in Montagne Saint-Emilion, 1.5 Ha (3.70 Acres) from 3 plots, devoted to "La Folie". 30 to 40 years old vine, 6000 to 6500 vines' plant high density - Low yields. Hand harvesting & double sorting - Vinification in small concrete tanks - 12 months ageing in 18 months old medium toast French Oak barrels 2016 Vint. : 500 Cs production Unfined / very light filtration Sustainable Agriculture

About the Estate:

Before settling in Montagne, Gonzague Maurice worked in the wine business for several years, first two years in Sancerre, then 4 years in a domain in Haut-Medoc. He then followed a specialized training course at Chevalier (Pessac-Léognan), Château Poupille (Côtes de Castillon) and Domaine de l'Île Margaux. In 2005 he decided to buy an old winery and 3.2 hectares of vines. Its installation required a lot of work since the vines were in very poor condition. More than 3000 vines to replant. The vat room was also in an average state, with functional concrete vats but a large layer of scale to be removed. Once set up, he decided to expand the estate, which currently covers 7.5 hectares in Montagne Saint Emilion, 2.5 hectares in Puisseguin St. Emilion and 3 hectares in Castillon.

We've been introduced by common personal relations, and tasted Gonzague MAURICE wines, attentively following the evolution and progress over the years, and started offering Clos du Pavillon & La Folie from, the 2008 Vint.

La Folie is a niche production : 3.70 acres South oriented limestone clayey slopes within 3 little plots in Parsac. 30 to 40 year old vines planted with high 6000 to 6500 vines' plants' density. Green harvesting and leaves' removing done - if necessary - on the sunrise exposure, to aerate grapes without too much sun exposure. 30 to 40 Hl./ Hect. Max. yield. Hand harvesting & double sorting. Thermo-controlled vinification & malolactic fermentation in small (50 to 60 Hl) concrete tanks. 12 months ageing in 18 months old (no new) French Oak & medium toasted barrels (Taransaud), then 6 additional months ageing in concrete tanks before bottling.

La Folie is an architectural 18th century "madness": a small 18th tower that officially served as a relay for the pilgrims of Compostela... but more precisely, a nicely designed single room / bed-room stone house, usually built separated from the main Chateaux, for Chateau owners to "receive" their Mistresses! It is called a "Garçonniere" in French.

Tasting Notes:

"Ample black cherries, tobacco, loamy earth, and sandalwood emerge from the 2016 Domaine G. Maurice La Folie, a medium-bodied, elegant Montagne St. Emilion that's drinking nicely today yet... It's a beautiful right bank." **Jeb Dunnuck 90 Pts**

Press Review:

"This wine is pure, rich Merlot, solidly textured and with ripe black fruits. Not a shy wine, it has power, concentration and could even now benefit from further ageing." **Roger Voss 91 Pts Wine Enthusiast - 2015 Vint.: 91 Pts - Wine Enthusiast**