



SCEA Baron de Montfort

33330 SAINT-ÉMILION - FRANCE

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Château Lagrange-Monbadon

Castillon - Côtes de Bordeaux

2022

500 Years: the Bordeaux symbol of heritage and prestige.



Appellation: Castillon Côtes de Bordeaux,

Grape Varieties: Merlot 70%, Cabernet Franc 15%, Cabernet Sauvignon 15%.

Profile

Appearance: Deep, brilliant ruby with an attractive, darker intensity.

Aroma: Expressive bouquet with ripe red and dark fruits (cherry, blackberry) complemented by subtle vanilla notes.

Palate: Full-bodied and rich at first, with generous fruit, well-balanced tannins, and a smooth, rounded texture. A classic, structured Bordeaux and an approachable finish.

Aging: Enjoyable now for its richness; becomes softer and more harmonious over the next 3-6 years.

Service Recommendations

Serving Temperature: 16-17°C

Decanting: 30-45 minutes recommended to soften tannins and open the bouquet.

Drinking Window: Now to 2029 – becomes rounder and smoother with short-term cellaring.

Why choose 500 ans ?

- **A Recognized Brand:** "500 ANS" stands out – a heritage name that resonates strongly in export markets.
- **Classic Bordeaux Style:** Dark fruit, structure, and a richer profile inspired by traditional grand wines.
- **Instant Consumer Appeal:** Ripe fruit and subtle vanilla notes make it smooth and easy to enjoy.
- **Prestige Made Accessible:** Delivers the look and feel of luxury Bordeaux at a far more approachable price.

90 pts

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Château Lagrange-Monbadon Bordeaux Supérieur

2024

500 Years: the Bordeaux symbol of heritage and prestige.



Appellation: AOC Bordeaux Supérieur, Bordeaux

Grape Varieties: Merlot 70%, Cabernet Franc 15%, Cabernet Sauvignon 15%.

Profile

Appearance: Deep, dense ruby with strong saturation and a darker, powerful look.

Aroma: Very intense nose with cassis, blackberry, and sweet spice notes – bold, expressive, and classic in style.

Palate: Fleshy and powerful with warm alcohol, ripe dark fruit, and bold tannins with vanilla. Good concentration and length, built for hearty food pairings.

Aging: Enjoyable now for its richness and structure; softens and rounds out over 3-5 years.

Service Recommendations

Serving Temperature: 16-17°C

Decanting: 30-45 minutes recommended to soften tannins and open the bouquet.

Drinking Window: Now to 2029 – becomes rounder and smoother with short-term cellaring.

Why choose 500 ans ?

- **A Recognized Brand:** “500 ANS” stands out – a heritage name that resonates strongly in export markets.
- **Classic Bordeaux Style:** Dark fruit, structure, and a richer profile inspired by traditional grand wines.
- **Instant Consumer Appeal:** Ripe fruit and subtle vanilla notes make it smooth and easy to enjoy.
- **Prestige Made Accessible:** Delivers the look and feel of luxury Bordeaux at a far more approachable price.

