



CHATEAU MONESTIER LA TOUR

CADRAN ROSÉ
Bergerac rosé AOC
Ecocert ORGANIC certification
2022

BLEND	72% Merlot 5,000 vines/ha 20 years-old	28% Cabernet Franc 5,000 vines/ha 40 years-old
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VINEYARD	Bergerac rosé appellation The vines are planted on gentle slopes in the commune of Monestier. Clay-limestone soil.	
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VINTAGE	Mild, dry winter. Spring frosts without damage. Very favourable flowering as a result of warm, dry weather conditions. Healthy vines producing a high-quality harvest.	
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HARVESTS	Mechanical Harvest dates: 2 September 2022	
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YIELD	25 hl/ha	
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VINIFICATION	Direct pressing. Slow, low-temperature (18°C) fermentation in temperature-controlled stainless steel vats. Indigenous yeasts.	
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AGEING	In vats. Bottling: 6 March 2023 Batch number: L ROS6323 Alcohol content: 13.5% Diam 3 corks.	Number of bottles: 3,600 Total acidity: 4.30
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TASTING NOTE	Pale pink colour. Open strawberry nose with floral notes. Elegant on the palate, with fresh citrus acidity (peach, tangerine zest) and a fine finish. A frank, expressive wine to enjoy with friends! Ageing potential: 1-2 years	
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