

CHATEAU MONESTIER LA TOUR

CADRAN BLANC Bergerac dry white AOC Ecocert ORGANIC certification 2020

BLEND	67% Sauvignon Blanc 5,000 vines/ha 14 years-old	31% Sémillon 5,000 vines/ha 70 years-old	2% Muscadelle 5,000 vines/ha 26 years-old
VINEYARD	Bergerac Blanc Sec appellation The vines are planted on gentle slopes in the commune of Monestier. Clay-limestone soil. Age: 10 <>70 years-old		
VINTAGE	Thanks to a rainy spring and a hot summer, meticulous work was required in the vineyard this year through to the harvests, while at the same time respecting the natural growth cycle.		
HARVESTS	Harvest dates: Sauvignon 28 August 2020 Sémillon 31 August 2020 Muscadelle 2 September 2020		
YIELD	35 hl/ha		
VINIFICATION	Pneumatic pressing. Cold settling for 5 to 6 days. Slow, low-temperature (18°C) fermentation in temperature-controlled stainless steel vats. Indigenous yeasts.		
AGEING	In vats. Bottling: 26 April 20 Batch number: LBS2 Alcohol content: 13. Composite corks.	26421	9,000 Residual Sugar: 0
TASTING NOTE	Superb bright yellow straw colour, very aromatic nose with notes of grapefruit and white flowers. Intense on the palate with a long finish. Ideal as an aperitif or with delicate dishes (scallops, seafood salad or white meat). Ageing potential: 1-3 years.		