



CHATEAU MONESTIER LA TOUR

CADRAN ROUGE
Bergerac Red AOC
2018 Ecocert ORGANIC certification

BLEND	70%	27%	3%
	Merlot 5,000 vines/ha	Cabernet Franc 5,000 vines/ha	Malbec 5,000 vines/ha

VINEYARD Bergerac Rouge Appellation
The vines are planted on gentle slopes in the commune of Monestier.
Clay-limestone soil.
Age: 20 <> 70 years

VINTAGE Abundant spring rain made work in the vineyard quite challenging. Fortunately, a sunny period before the harvests enabled the grapes to be picked in excellent conditions.

HARVESTS Mechanical / Mechanical sorting table
Harvest dates: Merlot and Malbec on 5 October 2018,
Cabernet Franc on 12 October 2018

YIELD 35 hl/ha

VINIFICATION Automatic sorting table, slow fermentation with indigenous yeasts followed by post-fermentation maceration for 10 to 15 days at 30°C. Malolactic fermentation in vats, then transfer to barrels of the most structured batches while the others were aged in vats to preserve the maximum amount of fruit.

AGEING Matured in vats to preserve the maximum amount of fruit and four months in barrels.
Bottling: 28 and 29 July 2020 Number of bottles: 12,884
Batch number: LBR30820
Alcohol content: 14% Total acidity: 3:23 Residual sugar: 0.63
Natural corks 49 x 24

TASTING NOTE Intense black cherry colour with clear pink glints. The nose presents well-ripened notes of dark berries, accompanied by liquorice and cherry stones. The palate is full-bodied, sustained by a pleasant freshness, with creamy, refined tannins, and a seductive, fruity texture. The well-balanced structure is coated with a hint of spice and liquorice that enhances the red berry flavours.
Good potential to age: 3-7 years.