

CHATEAU MONESTIER LA TOUR

CÔTES DE BERGERAC AOC GRAND VIN. 2018 Ecocert ORGANIC certification

| BLEND | 53% Cabernet Franc 5,000 vines/ha | 45% Merlot 5,000 vines/ha | 2% Malbec 5,000 vines/ha |
|--------------|---|---------------------------------|--------------------------------|
| VINEYARD | Côtes de Bergerac appellation The vines are planted on gentle slopes in the commune of Monestier. Clay-limestone soil. | | |
| | Age: | 20 | <>40 years-old |
| 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 | Manual Harvest dates: Merlot and Malbec on 5 October, Cabernet Franc on 12 October 2018 | | |
| YIELD | 30 hl/ha | | |
| VINIFICATION | Destemming, manual sorting table. Slow fermentation between 27°C and 30°C with indigenous yeasts. Post-fermentation maceration for 15-20 days. Malolactic fermentation. Punching-down method. | | |
| AGEING | 1/3 new barrels, 1/3 barrels that had held two wines and 1/3 barrels that had held three wines for 16 months.Bottling: 28 and 29 July 2020Batch number: LCB30820Alcohol content: 14.5%Natural corks 49 x 24Number of bottles:240 (37.5 cl), 13,210 (75 cl)240 (1.5 l), 30 (3 l), 6 (6 l) | | |
| TASTING NOTE | Deep cherry red colour with glints of bright pink. Nose: aromas of red berries, cherry flesh and blackberry, but also liquorice and spices, with a hint of vanilla. Palate: full-bodied, round attack, supported by a tight, fine-grained tannic structure. A pleasant freshness underpins this sunny vintage, which goes wonderfully well with a grilled beef rib, noisettes of lamb with cumin, or a glazed duck breast with spices. Good potential to age: 8-10 years. | | |