



CHATEAU MONESTIER LA TOUR

CADRAN BLANC
Bergerac dry white AOC
Ecocert ORGANIC certification
2018

BLEND	65%	33%	2%
	Sauvignon Blanc	Sémillon	Muscadelle
	5,000 vines/ha	5,000 vines/ha	5,000 vines/ha
	12 years	70 years	26 years

VINEYARD Bergerac Blanc Sec appellation
The vines are planted on the gentle slopes of the commune of Monestier.
Clay-limestone soil.
Age: 10 $\langle \rangle$ 70 years

VINTAGE Abundant spring rain made work in the vineyard quite difficult, but there was plenty of sunshine before the harvests, and the grapes were harvested in excellent conditions.

HARVESTS Mechanical
Harvest dates: Sauvignon 6 and 7 September 2018
Sémillon and Muscadelle 13 and 14 September 2018

YIELD 36 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: 4 March 2019
Number of bottles: 10,000
Alcohol content: 13.5% Total acidity: 3.80
Composite corks.

TASTING NOTE Bright yellow straw colour, very aromatic nose with notes of peach, citrus fruit and white flowers. Intense on the palate, good long finish. Ideal as an aperitif or with delicate dishes (scallops, seafood salad or white meat).
Ageing potential: 1-2 years.