



CHATEAU MONESTIER LA TOUR

CADRAN BLANC
Bergerac dry white AOC
Ecocert ORGANIC certification
2021

BLEND	65% Sauvignon Blanc 5,000 vines/ha 14 years-old	33% 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 $\lt; \gt; 70$ years-old		
-----------------	--	--	--

VINTAGE	Late spring frosts were followed by a cool, wet summer: difficult climatic conditions that required a great deal of attention in the vineyard to obtain a high-quality vintage.		
----------------	---	--	--

HARVESTS	Harvest dates:	Sauvignon 22 September 2021 Sémillon 22 September 2021 Muscadelle 25 September 2021	
-----------------	----------------	---	--

YIELD	25 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: 19 April 2022 Batch number: LBS219422 Alcohol content: 12.5% Diam 3 corks.	Number of bottles: 6,000 Total acidity: 4.24	Residual Sugar: 0
---------------	---	---	-------------------

TASTING NOTE	Bright yellow-green colour with glints of grey. Precise, aromatic nose characterized by notes of grapefruit and wisteria, with a hint of salinity. On the palate, the wine has intensity and finesse. Superb freshness adds to its delightfully lively character. Ideal as an aperitif or with delicate dishes (scallops, seafood salad or white meat). Ageing potential: 1-2 years.		
---------------------	---	--	--