



# CHATEAU MONESTIER LA TOUR

CADRAN ROUGE  
Bergerac Red AOC  
2016

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<b>BLEND</b>	70% Merlot 5,000 vines/ha	30% Cabernet Franc 5,000 vines/ha
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<b>VINEYARD</b>	Bergerac Rouge appellation The vines are planted on the gentle slopes of the commune of Monestier. Clay-limestone soil. Age: 20 <math>\leftrightarrow</math> 70 years	
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<b>VINTAGE</b>	2016 was an exceptional vintage which allowed the entire growth cycle to be naturally and easily followed. The grapes were therefore able to reach optimal maturity without any problems.	
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<b>HARVESTS</b>	Mechanical / Mechanical sorting table Harvest dates: Merlot 6 October 2016, Cabernet Franc 11 October 2016	
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<b>YIELD</b>	45 hl/ha	
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<b>VINIFICATION</b>	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.	
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<b>AGEING</b>	Matured in vats to preserve the maximum amount of fruit and 4 months in barrels. Bottling: 30/31 August 2018 Number of bottles: 38,578 Alcohol content: 15% Residual sugar: 0.2		Total acidity: 3.51 Natural corks 49 x 24
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<b>TASTING NOTE</b>	The blend of different grape varieties enables optimal balance. The Merlot brings freshness while the Cabernet Franc brings elegance. This wine has lovely fruit, plenty of volume on the palate, a deep colour and soft tannins. Good potential to age: 5-8 years.	
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