



CHATEAU MONESTIER LA TOUR

CADRAN ROUGE
Bergerac Red AOC
2017

BLEND	70%	30%
	Merlot	Cabernet Franc
	5,000 vines/ha	5,000 vines/ha

VINEYARD	Bergerac Rouge appellation The vines are planted on the gentle slopes of the commune of Monestier. Clay-limestone soil. Age: 20 <> 70 years
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VINTAGE	Weather conditions made work in the vineyard and the application of organic and biodynamic methods quite difficult. However, it was possible to obtain fully-ripened grapes and to bring in a healthy harvest. Result: 2017 is a vintage characterized by power, structure and generosity.
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HARVESTS	Mechanical / Mechanical sorting table Harvest dates: Merlot 29 September 2017, Cabernet Franc 4 October 2017
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YIELD	35 hl/ha
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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.
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AGEING	Matured in vats to preserve the maximum amount of fruit and 4 months in barrels. Bottling: 30 July 2019 Number of bottles: 22,000 Batch number: LBR30719 Alcohol content: 14% Total acidity: 3:41 Residual sugar: 1.5 Natural corks 49 x 24
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TASTING NOTE	Appealing deep ruby-red colour, the nose opens with notes of black fruit and finishes with a hint of liquorice. The palate is full-bodied, with a fresh attack, refined, delicate tannins and a liquorice finish like the nose. Good potential to age: 5-8 years.
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