



CHATEAU MONESTIER LA TOUR

CÔTES DE BERGERAC AOC
2016

BLEND	60% Cabernet Franc 5,000 vines/ha	40% Merlot 5,000 vines/ha
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VINEYARD	Côtes de Bergerac appellation The vines are planted on the gentle slopes of the commune of Monestier. Clay-limestone soil. Age: 20 \diamond 40 years	
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VINTAGE	2016 was an exceptional vintage which allowed the entire growth cycle to be naturally and easily followed. We were therefore able to reach optimal maturity without any problems.	
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HARVESTS	Manual Harvest dates: 4 to 6 October 2016	
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YIELD	45 hl/ha	
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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.	
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AGEING	1/3 new barrels, 1/3 barrels that had held one wine and 1/3 barrels that had held two wines, for 15 months. Bottling: 30/31 August 2018 Number of bottles: 16,300 Alcohol content: 14.5% Residual sugar: 0.1		Total acidity: 3.8 Natural corks 49 x 24
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TASTING NOTE	Pretty, deep ruby-red colour. On aeration the nose develops pleasant notes of blackcurrants, blackberries, spices and oak. Elegant, full-bodied, and balanced on the palate. A complex, structured, harmonious wine. Good potential to age: 7-10 years.	
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