



# CHATEAU MONESTIER LA TOUR

CÔTES DE BERGERAC AOC  
GRAND VIN. 2017

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<b>BLEND</b>	60% Cabernet Franc 5,000 vines/ha	40% Merlot 5,000 vines/ha
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<b>VINEYARD</b>	Côtes de Bergerac appellation The vines are planted on the gentle slopes of the commune of Monestier. Clay-limestone soil. Age: 50 <math>\langle \rangle</math> 70 years	
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<b>VINTAGE</b>	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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<b>HARVESTS</b>	Manual Harvest dates: Merlot and Cabernet Franc 5 October 2017	
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<b>YIELD</b>	45 hl/ha	
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<b>VINIFICATION</b>	Destemming, manual sorting table. Slow fermentation between 27°C and 30°C with indigenous yeasts. Post-fermentation maceration for 15-20 days. Malolactic fermentation. Punching-down method.	
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<b>AGEING</b>	1/3 new barrels, 1/3 barrels that had held two wines and 1/3 barrels that had held three wines, for 15 months. Bottling: 30 July 2019 Batch number: LCB151019 Alcohol content: 14% Residual sugar: 0.2		Number of bottles: 13,000 Total acidity: 3.2 Natural corks 49 x 24
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<b>TASTING NOTE</b>	The nose offers pleasant, delicate oaky notes, mingled with lovely scents of fresh red fruit. Engaging on the palate, with a juicy attack, the same red fruit as the nose in the mid-palate, with a redcurrant freshness, and subtle hints of oak and toast on the finish. Good potential to age: 8-10 years.	
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