



CHATEAU MONESTIER LA TOUR

SAUSSIGNAC AOC
Ecocert ORGANIC certification
2019

BLEND	90% Sémillon 5,000 vines/ha 60 years	10% Muscadelle 5,000 vines/ha 35 years
--------------	---	---

VINEYARD Saussignac appellation.
The vines are planted on the gentle slopes of the commune of Saussignac. Clay-limestone soil. The climate is conducive to noble rot, enabling not only concentration but also complexity in the wines. Sémillon brings a capacity to age, and richness and depth to the wine, while Muscadelle brings a touch of delicacy.

VINTAGE Cold, rainy weather in the spring and frosts in May made work in the vineyard quite difficult. Fortunately, the very sunny summer enabled the vines to develop in good conditions and to produce harvests with grapes of excellent quality.

HARVESTS Manual (1 round of selective sorting) on 16 October 2019

YIELD 10 hl/ha

VINIFICATION Fermentation in oak barrels.

AGEING 50% barrels that had held one wine and 50% barrels that had held two wines
Bottling: 5 February 2021 Number of bottles (50 cl): 1,390
Alcohol content: 12.5% Residual sugar: 102 g/l
Natural corks 44 x 24

TASTING NOTE This beautiful straw-yellow sweet wine reveals good concentration and freshness. The bouquet blends white flowers with fruity notes (apricot, quince) and candied fruit (honey), with an intense, long finish. Barrel-ageing confers liquorice aromas. Ideal as an aperitif or with goat's cheese, or an apricot or raspberry tart. Very good potential to age for up to 10 years.