



CHATEAU MONESTIER LA TOUR

SAUSSIGNAC AOC
Ecocert ORGANIC certification
2018

BLEND	90% Sémillon 5,000 vines/ha 60 years	10% Muscadelle 5,000 vines/ha 35 years
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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.
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VINTAGE	Abundant spring rain made work in the vineyard quite difficult. However, there was plenty of sunshine before the harvests, and the grapes were picked in good conditions.
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HARVESTS	Manual (2 rounds of selective sorting) on 22 October 2018
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YIELD	15 hl/ha
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VINIFICATION	Fermentation in oak barrels.
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AGEING	50% barrels that had held one wine and 50% barrels that had held two wines Bottling: 24 July 2019 Batch number: LS24719 Alcohol content: 13% Natural corks 44 x 24	Number of bottles (50 cl): 3,430 Residual sugar: 105 g/l
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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.
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