



CHATEAU MONESTIER LA TOUR

M NATURE
Périgord PGI
Ecocert ORGANIC certification
2020

BLEND	50% Merlot 5,000 vines/ha	50% Malbec 5,000 vines/ha
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VINEYARD	PGI Périgord Appellation The vines are planted on gentle slopes in the commune of Monestier. Clay-limestone soil. Age: 20 $\lt; \gt; 70$ years	
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VINTAGE	Thanks to a rainy spring and a hot summer, meticulous work was required in the vineyard this year through to the harvests, while at the same time respecting the natural growth cycle.	
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HARVESTS	Manual. Manual sorting table. Harvest dates: Merlot and Malbec on 13 September 2020	
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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 and ageing in vats to preserve the maximum amount of fruit.	
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AGEING	Ageing in vats with no added sulphites. Bottling: 26 May 2021 Batch number: LVN20521 Alcohol content: 14% Residual sugar: 0		Number of bottles: 6,000 Diam 5 49 x 24 corks Total acidity: 5.30
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TASTING	Clear, bright, deep ruby colour. Very clean, precise, fresh aromatic profile with notes of black fruit, blackcurrant, blackberry, prunes and spices. Crisp, juicy attack, progressing to a superb fresh finish with good tannic structure. A wine with lots of character and all the generosity of a natural wine of great class. Serve at 16°C, as an aperitif, with a platter of charcuterie or to accompany a duck breast. Ageing potential: five years.	
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