



CHATEAU MONESTIER LA TOUR

M NATURE
Périgord PGI
Ecocert ORGANIC certification
2022

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<> 70 years	
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VINTAGE	Mild, dry winter. Spring frosts without damage. Very favourable flowering as a result of warm, dry weather conditions. Healthy vines producing a high-quality harvest.	
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HARVESTS	Manual. Harvest dates: Merlot and Malbec on 15 September 2022	
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YIELD	32 hl/ha	
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VINIFICATION	Destemming. Manual sorting table. Slow fermentation with indigenous yeasts followed by post-fermentation maceration for 10 to 15 days at 30°C. Ageing in vats to preserve the maximum amount of fruit.	
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AGEING	Ageing in vats with no added sulphites. Bottling: 25 April 2022 Batch number: LVN25423 Alcohol content: 14% Residual sugar: 0		Number of bottles: 660 Diam 5 49 x 24 corks Total acidity: 3.45
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TASTING	Red fruit coulis with a hint of floral notes. A full-bodied, juicy, greedy and fresh palate. To be enjoyed in its aromatic and pleasurable phase! Serve at 16°C, as an aperitif, with a platter of charcuterie, grilled meats or to accompany a grilled rockfish. Ageing potential: 5 years.	
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