



CHATEAU MONESTIER LA TOUR

Bergerac dry white AOC
Ageing in barrels
Organic Certified by Ecocert
2019

BLEND	97%	3%
	Sémillon	Muscadelle
	5,000 vines/ha	5,000 vines/ha
	70 years	26 years

VINEYARD	Bergerac Blanc Sec appellation. The vines are planted on the gentle slopes of the commune of Monestier. Clay-limestone soil. Age : 10 $\hat{>70$ years
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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.
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HARVEST	Manual Harvest dates: Semillon and Muscadelle 12 and 13 September 2019
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YIELD	25 hl/ha
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VINIFICATION	Pneumatic pressing. Cold settling for 5 to 6 days. Fermentation in oak barrels. Indigenous yeasts.
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AGEING	For 6 months in barrels that had held two wines. Quantity: 3,046 bottles (75 cl) Bottling: 22 October 2020 Alcohol content: 14% Batch number: LBB221020 Residual sugar: 0.53 Total acidity: 3.75 Natural Corks 49 x 24
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TASTING NOTE	A brilliant and clear pale yellow colour with green tints. On the nose, nice aromatic notes of white flowers, anise, pear flesh, almond. A mouth, ample on the attack, a pleasant freshness, a fresh and noble volume. Nice balance with aromas of white fruits, nettle and a hint of peach. A tense and elegant final. Served at 10° with grilled red mullet or a filet of poultry with morels. Ageing potential: 5-7 years.
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