



CHATEAU MONESTIER LA TOUR

Bergerac dry white AOC
Ageing in barrels
Organic Certified by Ecocert
2020

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 < 70 years

VINTAGE

With a rainy spring and a hot summer, this year's work in the vineyard required constant attention, while respecting the natural cycle until harvest time.

HARVEST

Manual
Harvest dates: Semillon and Muscadelle 12 and 13 September 2020

YIELD

25 hl/ha

VINIFICATION

Pneumatic pressing.
Cold settling for 5 to 6 days.
Fermentation in oak barrels.
Indigenous yeasts.

AGEING

For 6 months in barrels that had held two wines.	
Quantity: 3,230 bottles (75 cl)	Bottling: 26 April 2021
Alcohol content: 13.5%	Batch number: LBB26421
Residual sugar: 0	Total acidity: 4.38
Natural Corks 49 x 24	

TASTING NOTE

Pale yellow colour with golden highlights, brilliant and limpid. The nose presents lovely aromatic notes of flowers, muscat, aniseed, pear flesh and citrus zest. An ample attack on the palate, sustained by a pleasant freshness. Charming volume bursting with yellow fruit, yet elegant and noble. Well-balanced, with aromatic notes of bergamot and a hint of peach pit. A long finish with hints of vanilla. Serve at 10°C with poularde à la crème (chicken in cream), fillet of sea bass with herbs or quenelle of pike.
Ageing potential: 5 to 7 years

RETAIL PRICE

17.90 €

