CHATEAU
MONESTIER LA TOUR

Bergerac dry white AOC
Ageing in barrels
Organic Certified by Ecocert
2022

BLEND	98% Sémillon 5,000 vines/ha 70 years	2% Muscadelle 5,000 vines/ha 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	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.	
HARVEST	Manual Harvest dates: Semillon and Muscadelle 2 and 3 September 2022	
YIELD	20 hl/ha	
VINIFICATION	Pneumatic pressing. Cold settling for 5 to 6 days. Fermentation in oak barrels. Indigenous yeasts.	
AGEING	For 8 months in barrels that had held two wines. Quantity: 2,515 bottles (75 cl) Alcohol content: 13.5% Residual sugar: 0.30 DIAM % Corks	 Bottling: 06/03/2023 Batch number: LBB060323 Total acidity: 4.35
TASTING NOTE	A fresh, straightforward and elegant wine with excellent balance and a lovely tension. Notes of citrus fruits and vineyard peach on the palate. Serve at 10°C with grilled red mullet or a poultry fillet with morel mushrooms. Ageing potential: 5 to 7 years	

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