



CHATEAU MONESTIER LA TOUR

CADRAN BLANC
Bergerac dry white AOC
Ecocert ORGANIC certification
2023



BLEND	42% Sauvignon Blanc 5,000 vines/ha 14 years-old	56% Sémillon 5,000 vines/ha 70 years-old	2% Muscadelle 5,000 vines/ha 26 years-old
VINEYARD	Bergerac Blanc Sec appellation The vines are planted on gentle slopes in the commune of Monestier. Clay-limestone soil. Age: 10 <>70 years-old		
VINTAGE	A difficult year due to tropical weather with constant humidity from May to the end of July. However, the white grape varieties fared well, producing beautiful aromas.		
HARVESTS	Mechanical. Harvest dates:	Sauvignon September 1, 2023 Sémillon August 31, 2023 Muscadelle September 4, 2023	
YIELD	20 hl/ha		
VINIFICATION	Pneumatic pressing. Cold settling for 5 to 6 days. Slow, low-temperature (18°C) fermentation in temperature-controlled stainless steel vats. Indigenous yeasts.		
AGEING	In vats. Bottling: 22 April 2024 Batch number: LBS22424 Alcohol content: 14% Diam corks.	Number of bottles: 6,000	Residual Sugar: 0
TASTING NOTE	Bright straw yellow color. A wine with lovely freshness and density. Delicious and flattering on the palate with notes of peach. Enjoy as an aperitif or with delicate dishes (scallops, shellfish salad, and white meat). Ageing potential: 2-3 years.		
RETAIL PRICE	11.50 €		