



CHATEAU MONESTIER LA TOUR

CADRAN ROSÉ
Bergerac rosé AOC
Ecocert ORGANIC certification
2024



BLEND	98%	2%
	Merlot	Cabernet Franc
	5,000 vines/ha	5,000 vines/ha
	20 years-old	40 years-old
VINEYARD	Bergerac rosé appellation The vines are planted on gentle slopes in the commune of Monestier. Clay-limestone soil.	
VINTAGE	A very difficult vintage that reflects the trend of climate change. The winter was mild and rainy, resulting in earlier growing cycles. However, thanks to rigorous monitoring of the vines, high-quality grapes were harvested.	
HARVESTS	Mechanical Harvest dates: 24 September 2024	
YIELD	32 hl/ha	
VINIFICATION	Direct pressing. Slow, low-temperature (18°C) fermentation in temperature-controlled stainless steel vats. Indigenous yeasts.	
AGEING	In vats Bottling: 24 March 2025 Batch number: LROS240325 Alcohol content: 13.5% Diam 3 corks	Number of bottles: 4,600 Total acidity: 4.30
TASTING NOTE	Pale pink color. Open nose with strawberry aromas and floral notes. The palate is elegant, supported by a pleasant freshness, with delicate aromas of peaches and mandarin zest. The aromatic persistence prolongs the pleasure on the palate! Serve between 9° and 11°C. Ideal as an aperitif, it also goes well with grilled meats, fresh anchovies with lemon, or shellfish. Aging potential: 1 to 3 years.	
RETAIL PRICE	9.90€	