



CHATEAU MONESTIER LA TOUR

CÔTES DE BERGERAC AOC
GRAND VIN. 2018
Ecocert ORGANIC certification



BLEND	53% Cabernet Franc 5,000 vines/ha	45% Merlot 5,000 vines/ha	2% Malbec 5,000 vines/ha
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VINEYARD	Côtes de Bergerac appellation The vines are planted on gentle slopes in the commune of Monestier. Clay-limestone soil. Age: 20 <>40 years-old
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VINTAGE	Abundant spring rain made work in the vineyard quite challenging. Fortunately, a sunny period before the harvests enabled the grapes to be picked in excellent conditions.
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HARVESTS	Manual Harvest dates: Merlot and Malbec on 5 October, Cabernet Franc on 12 October 2018
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YIELD	30 hl/ha
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VINIFICATION	Destemming, manual sorting table. Slow fermentation between 27°C and 30°C with indigenous yeasts. Post-fermentation maceration for 15-20 days. Malolactic fermentation. Punching-down method.
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AGEING	1/3 new barrels, 1/3 barrels that had held two wines and 1/3 barrels that had held three wines for 16 months. Bottling: 28 and 29 July 2020 Alcohol content: 14.5% Number of bottles:	Batch number: LCB30820 Natural corks 49 x 24 240 (37.5 cl), 13,210 (75 cl) 240 (1.5 l), 30 (3 l), 6 (6 l)
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TASTING NOTE	Deep cherry red colour with glints of bright pink. Nose: aromas of red berries, cherry flesh and blackberry, but also liquorice and spices, with a hint of vanilla. Palate: full-bodied, round attack, supported by a tight, fine-grained tannic structure. A pleasant freshness underpins this sunny vintage, which goes wonderfully well with a grilled beef rib, noisettes of lamb with cumin, or a glazed duck breast with spices. Good potential to age: 8-10 years.
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RETAIL PRICE	21.50 €
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