



CHATEAU MONESTIER LA TOUR

M NATURE

Périgord PGI

Ecocert ORGANIC certification

2020

BLEND

50%
Merlot
5,000 vines/ha

50%
Malbec
5,000 vines/ha

VINEYARD

PGI Périgord Appellation
The vines are planted on gentle slopes in the commune of Monestier.
Clay-limestone soil.
Age: 20 $\lt; \gt; 70$ years

VINTAGE

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

HARVESTS

Manual. Manual sorting table.
Harvest dates: Merlot and Malbec on 13 September 2020

YIELD

35 hl/ha

VINIFICATION

Automatic sorting table. Slow fermentation with indigenous yeasts followed by post-fermentation maceration for 10 to 15 days at 30°C. Malolactic fermentation and ageing in vats to preserve the maximum amount of fruit.

AGEING

Ageing in vats with no added sulphites.
Bottling: 26 May 2021
Batch number: LVN20521
Alcohol content: 14%
Residual sugar: 0

Number of bottles: 6,000
Diam 5 49 x 24 corks
Total acidity: 5.30

TASTING

To the eye, a clear wine with a deep ruby colour. On the nose, a very clean, precise and fresh aromatic profile with notes of black fruits, blackcurrants, blackberries, prunes and spices. The attack is crisp and juicy, leading to a finish marked by beautiful freshness and good tannic structure. This cuvée expresses all the deliciousness of a high-class natural wine, with a touch of character. Serve at 16°C, as an aperitif, with a charcuterie platter or to accompany a duck breast
Ageing potential: 5 years.

RETAIL PRICE

14.00 €

