



CHATEAU MONESTIER LA TOUR

Bergerac dry white AOC
Ageing in barrels
Organic Certified by Ecocert
2020

BLEND	97% Sémillon 5,000 vines/ha 70 years	3% 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	Thanks to a rainy spring and a hot summer, meticulous work was required in the vineyard this year through to the harvests, while at the same time respecting the natural growth cycle.	
----------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--

HARVEST	Manual Harvest dates: Semillon and Muscadelle 12 and 13 September 2020	
----------------	---------------------------------------------------------------------------	--

YIELD	25 hl/ha	
--------------	----------	--

VINIFICATION	Pneumatic pressing. Cold settling for 5 to 6 days. Fermentation in oak barrels. Indigenous yeasts.	
---------------------	-------------------------------------------------------------------------------------------------------------	--

AGEING	For 6 months in barrels that had held two wines. Quantity: 3,230 bottles (75 cl) Alcohol content: 13.5% Residual sugar: 0 Natural Corks 49 x 24	Bottling: 26 April 2021 Batch number: LBB26421 Total acidity: 4.38
---------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------

TASTING NOTE	Pale yellow colour with golden highlights, brilliant and limpid. The nose presents lovely aromatic notes of flowers, muscat, aniseed, pear flesh and citrus zest. An ample attack on the palate, sustained by a pleasant freshness. Charming volume bursting with yellow fruit, yet elegant and noble. Well-balanced, with aromatic notes of bergamot and a hint of peach pit. A long finish with hints of vanilla. Serve at 10°C with poularde à la crème (chicken in cream), fillet of sea bass with herbs or quenelle of pike. Ageing potential: 5 to 7 years	
---------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--