



CHATEAU MONESTIER LA TOUR

CADRAN BLANC
Bergerac dry white AOC
Ecocert ORGANIC certification
2022

BLEND	78% Sauvignon Blanc 5,000 vines/ha 14 years-old	20% 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	Mild, dry winter. Spring frosts without damage. Very favourable flowering as a result of warm, dry weather conditions. Healthy vines producing a high-quality harvest.		
----------------	--	--	--

HARVESTS	Harvest dates:	Sauvignon 22 September 2022 Sémillon 22 September 2022 Muscadelle 25 September 2022	
-----------------	----------------	---	--

YIELD	22 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: 6 March 2023 Number of bottles: 6,000 Batch number: LBS06323 Alcohol content: 14% Total acidity: 3.95 Residual Sugar: 0 Diam corks.		
---------------	---	--	--

TASTING NOTE	A brilliant grey-green colour with golden highlights. A very fine nose, with a lovely range of peach notes from very ripe grapes. Grapefruit and saline notes add a lingering freshness to the palate. On the palate, the wine is full-bodied and smooth, with pear flesh and almonds from the Semillon. A lovely freshness with citrus fruit, the tension of the Sauvignon prolongs the tasting. A floral touch from the Muscadelle rounds off the aromatic pleasure. Serve between 8 and 10°C as an aperitif, with marinated salmon, scallop carpaccio or shellfish quenelle. Ageing potential: 1-3 years.		
---------------------	--	--	--