



# CHATEAU MONESTIER LA TOUR

SAUSSIGNAC AOC  
Ecocert ORGANIC certification  
2020

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<b>BLEND</b>	90% Sémillon 5,000 vines/ha 60 years	10% Muscadelle 5,000 vines/ha 35 years
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**VINEYARD** Saussignac appellation.  
The vines are planted on the gentle slopes of the commune of Saussignac. Clay-limestone soil. The climate is conducive to noble rot, enabling not only concentration but also complexity in the wines. Sémillon brings a capacity to age, and richness and depth to the wine, while Muscadelle brings a touch of delicacy.

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**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.

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**HARVESTS** Manual (1 round of selective sorting) on 29 September 2020

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**YIELD** 15 hl/ha

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**VINIFICATION** Fermentation in oak barrels.

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**AGEING** 50% barrels that had held one wine and 50% barrels that had held two wines  
Bottling: 23 August 2022                      Number of bottles (50 cl): 1,940  
Alcohol content: 12.5%                      Residual sugar: 96 g/l  
Natural corks 44 x 24

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**TASTING NOTE** A luminous golden yellow colour with hints of gold. The bouquet is an aromatic basket of apricot, baked apple, candied orange and hints of honey. The seductively smooth palate is sustained by a pleasant freshness. The finish is intense, discreetly vanilla-flavoured and long, thanks to the fine bitters such as citrus zest. Ideal with blue cheeses, apricot tarte tatin and crêpes Suzette. Ageing potential: up to 10 years.