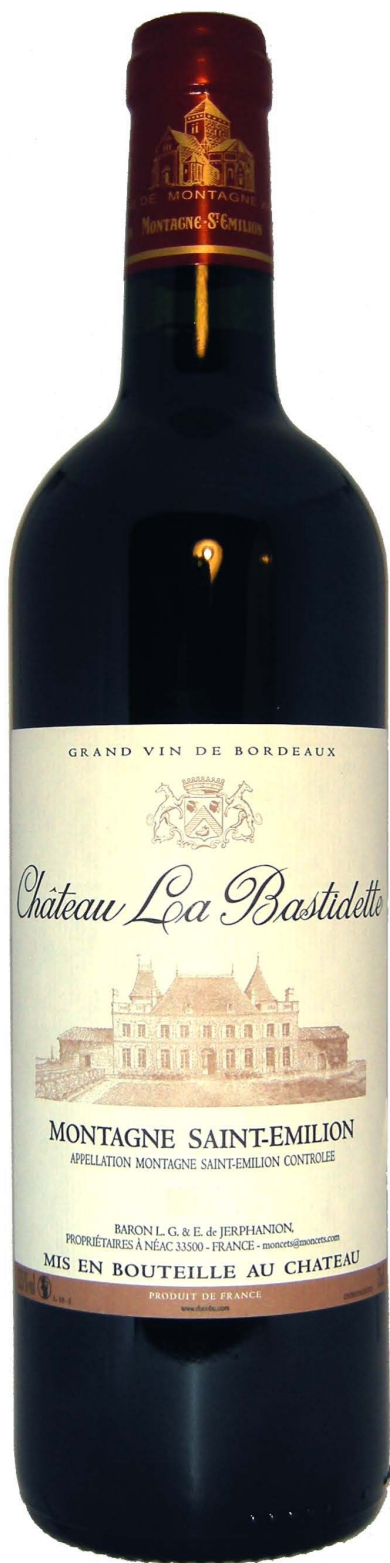




Château La Bastidette

MONTAGNE SAINT-EMILION

Vintage 2015



ANALYSIS

Alcohol degree: 13 %

This wine is made from a one hectare plot of Merlot situated in the commune of Montagne Saint Emilion. This cuvée has always completed the range of wines of Château Moncets. Today it represents the purity of this single grape varietal from one of the most beautiful terroirs of the Right Bank.

BLENDING

100% Merlot

TERROIR

Area: 1 hectares

Soil: Sandy

Planting density: 6000 vine stocks / ha

Average age of the vines: about 40 years old

WINEGROWING

Natural grass growing

Integrated wine growing

Sustainable winegrowing process

WINEMAKING

Gravity flow cellar

Grape sorting table

Cold prefermentary maceration

Aged in thermoregulated vats

TASTING NOTES

The Château La Bastidette shows off a black colour with garnet-red tints. The nose is very expressive, with blackcurrant and cherry aroma, mixed with vanilla and mineral notes. This vintage is concentrated and round in mouth, well balanced with a touch of freshness. It is already a greedy and pleasant wine.

Propriété de Chambrun

Chemin du Roussillon - 33500 Néac

Tél: +33 (0)5 57 51 19 33 - Fax: +33 (0)5 57 51 56 24

Julien.noel@chambrun.fr - +33 (0)6 85 33 24 14

www.moncets-chambrun.com

