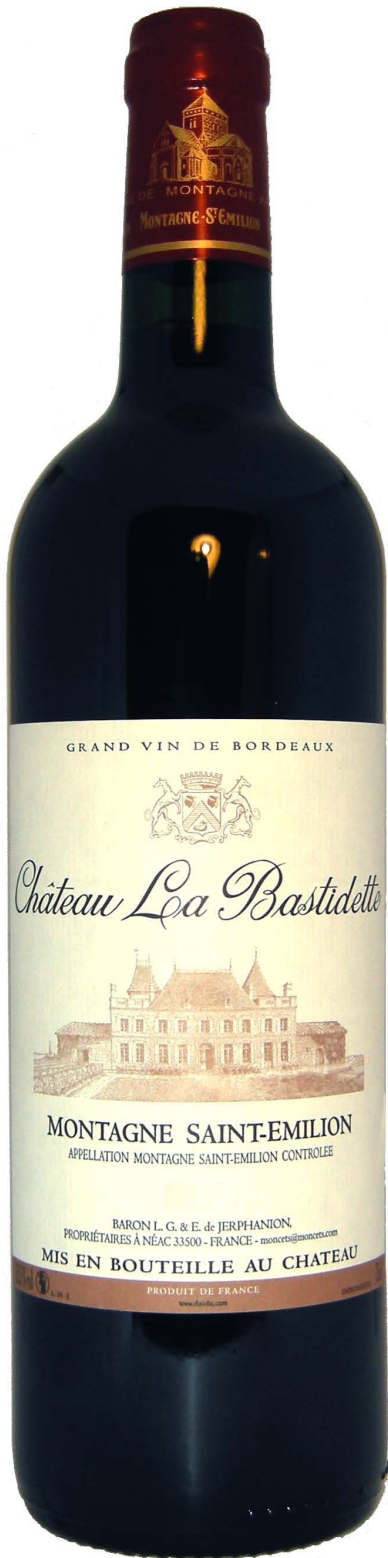




*Château La Bastidette*

MONTAGNE SAINT-EMILION

## Vintage 2015



## ANALYSIS

Alcohol degree: **13,5 %**

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.

## AWARDS

90/100 - Wine Enthusiast

## Propriété de Chambrun

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