



# CHÂTEAU MONCETS

LALANDE DE POMEROL

Vintage 2011



## ANALYSIS

Alcohol degree: 13,5 %

Total Acidity: 3,15 g/l

Level of volatility: 0,32 g/l

Residual sugar: 2,3 g/l

The Château Moncets estate is our oldest vineyard. Created in 1770, it bears the name of the **Général de Moncets** who purchased it in 1872. Bought in 2012 by a french family company, the vines and cellars have been totally rehabilitated in order to sustain the vineyard and to integrate a second vineyard the « **Château de Chambrun** ». The production of Chateau Moncets has evolved with a new design label and with more elaborated winemaking process.

## BLENDING

**66% Merlot & 32% Cabernet Franc & 2% Cabernet Sauvignon**

## TERROIR

Area: **14,92 hectares**

Soil: Clay

Planting density: 5500 to 6500 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

**Aged 16 months in french oak barrels** - 1/4 of new oak & 3/4 of 1 year oak

## TASTING NOTES

The Château Moncets 2011 shows off a bright deep red colour with purple reflections. Red fruits'aroma dominate the nose subtly spiced with peppermint notes. This vintage is well balanced and smooth in mouth until the final taste: spiced and vanilla flavours last. This 2011 is a wine of pleasure, in a very classic Bordeaux style.

## AWARDS

**88/100 - Wine Enthusiast**

**Gold Medal - Gilbert & Gaillard 2015**

**Commended - Decanter Wine Awards 2015**

**Silver medal - IWSC 2016**

## Propriété de Chambrun

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