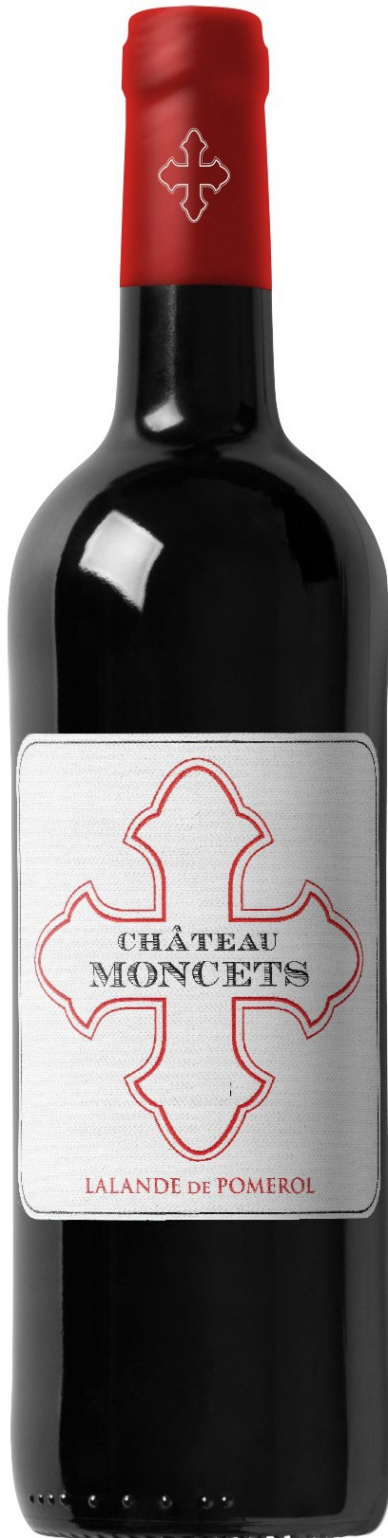




CHÂTEAU MONCETS

LALANDE DE POMEROL

Vintage 2014



ANALYSIS

Alcohol degree: 13,5 %
Total Acidity: 3,30 g/l
Level of volatility: 0,46 g/l
Residual sugar: 0,1 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: 17,15 hectares

Soil: Clay, Silt and Sand

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

Hand Harvest

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

This Merlot-dominated wine brings out both the juicy fruit typical of the vintage and a tight, smoky character that lends perfume. Still young, it's firmly structured and will age well. Drink from 2020. (RV)

AWARDS

92/100 - Wine Enthusiast

90/100 - James Suckling

Gold Medal- Concours Bordeaux 2016

1 star - Guide Hachette 2018

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