



CHÂTEAU MONCETS

LALANDE DE POMEROL

Vintage 2015



ANALYSIS

Alcohol degree: 14,5 %

Total Acidity: 2,90 g/l

Level of volatility: 0,49 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, when he was retired from Napoleon 3 wars.

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 an organic/modern winemaking process.

BLENDING

82% Merlot & 18% Cabernet Franc

TERROIR

Area: **17,15 hectares**

Soil: Silty clay loam for Cabernet Franc & Merlot along the Barbanne river down the castle, Clay and Gravel for Merlot behind the castle.

Planting density: 5500 to 6500 vine stocks / ha

Average age of the vines: about **40 years old**

WINEGROWING

Under conversion to **organic**

Plot per plot process for the 18 plots .

4 ways of grass growing : **earthing / unearthing**

Drones used for balancing soils with **selected grasses**.

Hand harvest

WINEMAKING

Gravity flow cellar

2 Grape sorting tables : AIRBLOW (blowing) + DREAM (bath)

18 new generation of Italian concrete tanks for the 18 plots.

Aged **18 months** in 18 different qualities of French oak barrels :

1 quality per plot. 30% new oak & 70% 1 year old oak

Final blend : 2 months before bottling, 70-80% of the 18 plots will get into the final wine.

TASTING NOTES

Aromas of ripe fruit, leaves and some earth follow through to a medium to full body, firm and silky tannins and a savory finish. Drink now or hold (JS)

AWARDS

91/100 - Andreas Larsson

90/100 - Panos Kakaviatos

89/100 - Wine Spectator

89/100 - James Suckling

Gold Medal - Concours Générale Agricole 2017

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