



CHÂTEAU DE CHAMBRUN
LALANDE DE POMEROL

Vintage 2021



This property belonged to **Jean-Philippe Janoueix** until **2007**, then to **Silvio Denz** until **2015**. It is now the spearhead of our vineyards and represents the **new generation of wine** from our vineyards.

From vintage 2015, we have « rethought » the technical route to magnify the Merlot grape variety supported by the biodiversity approach.

BLENDING

79% Merlot & 21% Cabernet Franc

TERROIR

Area: **12.24 hectares**

Soil: Sandy clay subsoil with iron oxide layers

On surface : Gravel

Planting density: 6500 pieds / ha

Average age of the vines : about 41 years

WINEGROWING

29 plots and as many cultural process.

In transition to **Organic vineyard** for 3 years

Natural grass cover combined with our « four ways » method.

VINIFICATION

Densimetric sorting table (**densibaie**)

Grape reception with a **gravity flow cellar**

New generation of thermo regulated vats for plot selection

Aged **18 months in french oak barrels**, 12 toast types from 5 barrel makers:

80% of new oak & 20% of 1 year old oak



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