

CHÂTEAU MONCETS

LALANDE DE POMEROL
Vintage 2019





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 to sustain the vineyard and to integrate a second vineyard the « **Château de Chambrun** » in 2015. The production of Château Moncets has evolved with a new design label and with more elaborated winemaking process.

BLENDING

92% Merlot & 8% Cabernet Franc

TERROIR

Total area of the vineyard: 18 hectares

Soil: sandy clay for Merlot, sandy clay loam soil with gravel for Cabernet Franc and Cabernet Sauvignon.

Planting density: **5500 à 6500 pieds / ha**Average age of the vines: **about 45 years**

WINEGROWING

18 plots and as many cultural process
In transition to Organic vineyard for 2 years
Natural grass cover combined with our « four ways » method.

WINEMAKING

Grape reception with a **gravity flow cellar**Grape sorting table and sizer system: **AIRFLOW + DREAM**New generation of thermo regulated vats for **plot selection Aged 16 months in french oak barrels, 12 toast types from 5 barrel makers**

AWARDS

Yves Beck—91/100 James Suckling—90/100 Jane Anson—91/100

Vignobles Moncets & Chambrun

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1/4 of new oak & 3/4 of 1 year oak



