



CHÂTEAU MONCETS

LALANDE DE POMEROL

Vintage 2020



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

73% Merlot, 21% Cabernet franc & 6% Cabernet sauvignon

TERROIR

Total area of the vineyard : 18,77 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 31 years

WINEGROWING

In transition into Organic farming practices since 2018

Guyot double pruning

Cover cropping with cereal seeds (clover, oats, rye,...)

Natural fertilization & control of the grass by our sheeps

VINIFICATION

Densimetric sorting table

Grape reception with a **gravity flow cellar** & plot per plot selection in italian concrete sized tanks

Malolactic fermentation in barrels.

Aged in **french oak barrels**, 25% of new oak & 75% of 1 year old oak, 4 barrel makers and 8 different toastings. old oak

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