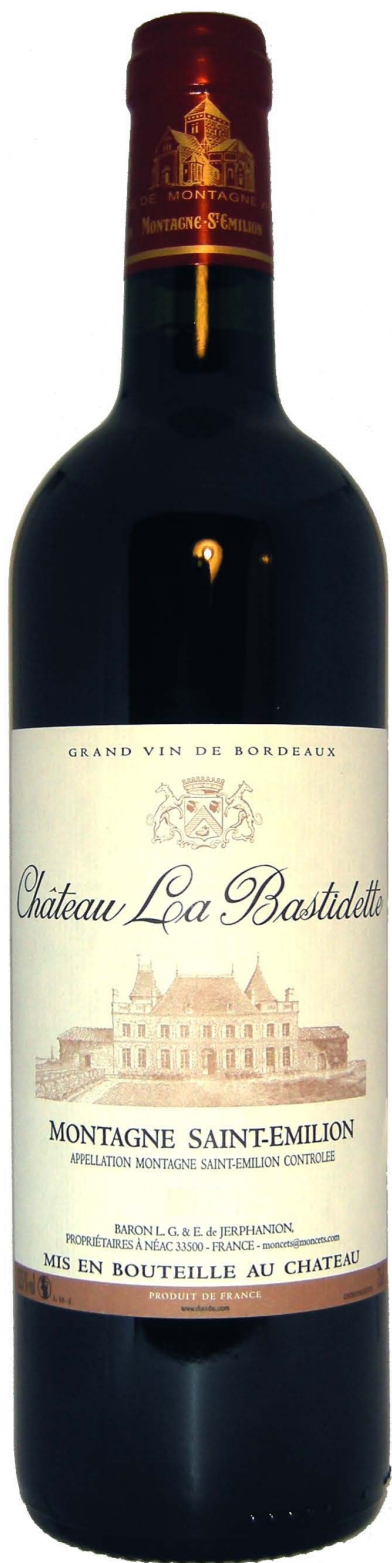




Château La Bastidette

MONTAGNE SAINT-EMILION

Vintage 2014



ANALYSIS

Alcohol degree: 12,5%

This wine is made from a one hectare plot of Merlot situated in the commune of Montagne Saint Emilion. This cuvée has always completed the range of wines of Château Moncets. Today it represents the purity of this single grape varietal from one of the most beautiful terroirs of the Right Bank.

BLENDING

100% Merlot

TERROIR

Area: **1 hectares**

Soil: Sandy

Planting density: 6000 vine stocks / ha

Average age of the vines: about 40 years old

WINEGROWING

Natural grass growing

Integrated wine growing

Sustainable winegrowing process

WINEMAKING

Gravity flow cellar

Grape sorting table

Cold prefermentary maceration

Aged in thermoregulated vats

TASTING NOTES

Garnet-red hue with a good intensity.

The nose is very expressive on spicy and toasty notes combined with red fruits notes. After swirling, the wine reveals a liquorice and wet wood bouquet.

The mouth is well-structured with silky and generous tannins. Red fruits, blackcurrants & currants fill your mouth to please your taste bud!

TASTING NOTES

Quoted - Guide Hachette des Vins 2018

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