

Vintage 2016



ANALYSIS
Alcohol degree: 13,5 %

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

Vintage 2016 can be himself and express all his potential with Château La Bastidette: the nose and the mouth are the perfect example of Merlot qualities from the right bank. Blackcurrent, cherries, violet are the predominant aromas, blowing up in the mouth for your taste buds best pleasure. Freshness, concentration and roundness give the tempo and sublimate the aromas.

AWARDS

Not yet tasting

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