



# CHÂTEAU MONCETS

LALANDE DE POMEROL

Vintage 2016



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, when he was retired from Napoleon 3 wars.

Bought in 2012 by a french family company, the vines and cellars have been totally rehabilitated in order to sustain the vineyard and to integrate a second vineyard the « **Château de Chambrun** » .

The production of Chateau Moncets has evolved with a new design label and an organic/modern winemaking process.

## BLENDING

**86% Merlot & 14% Cabernet Franc**

## TERROIR

Area: **17,15 hectares**

Soil: Silty clay loam for Cabernet Franc & Merlot along the Barbanne river down the castle, Clay and Gravel for Merlot behind the castle.

Planting density: 5500 to 6500 vine stocks / ha

Average age of the vines: about **45 years old**

## WINEGROWING

Under conversion to **organic**

Plot per plot process for the **18 plots** .

4 ways of grass growing : **earthing / unearthing**

**Drones** used in Summer for balancing soils with **selected grasses**.

**Hand harvest**

## WINEMAKING

**Gravity flow cellar**

**2 Grape sorting tables** : AIRBLOW (blowing) + DREAM (bath)

18 new generation of Italian concrete tanks for the 18 plots.

Aged **18 months** in 18 different qualities of French oak barrels : 1 quality per plot. 45% new oak & 55% 1 year old oak

**Final blend** : 2 months before bottling, 75-85% of the 18 plots will get into the final wine.

## AWARDS

**James Suckling - 92/100**

**Wine Enthusiast - 91/100**

**Jancis Robinson - 16,5 /20**

**Concours Mondial de Bruxelles 2020 - GOLD MEDAL**

**Vignobles Moncets & Chambrun**

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