



CHÂTEAU MONCETS

LALANDE DE POMEROL

Vintage 2018



Alcohol : 14.40% vol.

Total acidity : 3.41

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, the vines and cellars have been totally rehabilitated to sustain the vineyard and to integrate a second vineyard the « **Château de Chambrun** » in 2015.

BLENDING

81% Merlot & 19% 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 processes

In transition to Organic vineyard for 2 years

Selected grass cover combined with our « **four ways** » ploughing 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**

Cold maceration and introduction of **3 yeast varieties.**

Aged 16 months in french oak barrels, 12 differents toasting coming from 5 barrel makers

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

AWARDS

James Suckling - 91/100

Wine Enthusiast - 91/100

Jancis Robinson - 15,5 /20

Vignobles Moncets & Chambrun

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