



# CHÂTEAU MONCETS

LALANDE DE POMEROL

Vintage 2022



The estate of Château Moncets is the oldest of our vineyards. Created in 1770, it bears the name of General de Moncets who acquired it in 1872.

The topography of the Moncets vineyard is characterised by its location on three hills, each oriented respectively to the east, west and south.

This geographical configuration highlights a remarkable diversity of microclimates, unique terroirs which allow us to make an extremely thorough plot selection.

## BLENDING

**89% Merlot, 5% Cab. Franc, 4% Cab. Sauvignon & 2% Malbec**

## TERROIR

Total area of the vineyard : **20,20 hectares**

Soil : Sandy clay for Cabernet Franc, deep black clay with layers of iron oxide in subsoils and gravel on the surface for Merlot vines.

Planting density: **5500 à 6500 pieds / ha**

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

## WINEGROWING

**22 plots** and as many cultural process

**In transition to organic agricultural** since 2017

Sowing of selected cover crop and regular work soil.

## WINEMAKING

Grape reception with a **gravity flow system**

Grape sorting table and sizer system: **AIRFLOW + DREAM**

New generation Italian concrete parcel tank, thermoregulated and epoxy-free.

Aged 12 months in french oak barrels, 10 different toasting from 4 different barrel makers : 1/3 in new oak & 2/3 of 1 yo oak barrel

## TASTING NOTE

The bouquet of Moncets is delicate and subtle. It reveals shades of blueberries and blackberries, followed by notes of peonies.

Tasty characters at the beginning where the wine shows a welcome freshness. The tannins are fine, elegant and form a good structure.

## AWARDS

91 - Andreas Larsson

91 - Wine Enthusiast

90 - Yves Beck

90 - James Suckling

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