

## CHÂTEAU MONCETS

#### LALANDE DE POMEROL

# Vintage 2023







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.

Moncets' **topography**, with positions facing east, west and south, highlight an incredible abundance of **microclimates** and a terroir suitable for enhancing the Merlot and Cabernet Franc grape varieties. At the same time, its characteristics that make it a **unique terroir**, allow us to carry out an extremely thorough **intra-plot selection**.

#### **BLENDING**

89% Merlot, 5% Cabernet franc & 4% Cabernet sauvignon & 2% Malbec

#### TERROIR

Total area of the vineyard : 20,20 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

22 plots and so many cultural processes

### In transition into Organic farming practices since 2017

Sowing of selected plant cover (cereals, legumes and cruciferous crops) and mechanical soil work.

Eco-pasture with our own Ouessant sheep

## VINIFICATION

Vibrating sorting table and destemming machine DREAM + Densimetric sorting system

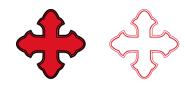
Reception of the harvest by integrated gravity system

New generation Italian concrete parcel tanks, thermoregulated and epoxy-free

Aged for 12 months in **French oak barrels**, 10 toasts from 4 coopers: 1/3 in new oak, 1/3 in 1 wine barrel and 1/3 concrete tank

# AWARD

93-94 - James Suckling 89-90 - Yves Beck 91 - Markus del Monego 91-93 - Adrian Van Velsen



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