



ROSÉ  
DE  
CHAMBRUN

VINTAGE 2023



**Created in 2019** from a high quality Cabernet Franc plot at Château de Chambrun. With this cuvée, we would like to represent this famous red wine terroir under a different way with an **elegant and sensual bottle shape**.

This very « **pale** » rosé doesn't have **any residual sugar** . It deserves its intense aromatic range to a top grape variety showing the best on Chambrun terroirs : **Cabernet Franc**.

From the vintage 2021, the *Rosé de Chambrun* is **certified organic**.

### BLENDING

**100% Cabernet Franc**

### TERROIR

Surface: **1.9 hectares**

Soil: Sandy clay

Surface : Gravel

Planting density: 6500 vines / ha

Average age of vines: about 15 years old

### WINEGROWING

4 ways of grass growing : earthing / unearthing

Soil feeding and hydric management with green manures

**Certified organic « Agriculture Biologique »**

### WINEMAKING

Hand harvest at 4.00am on Monday, September 1st

**Densimetric sorting table (densibaie)**

Direct and flash pneumatic pression under CO2 to preserve the fruit potential.

Vinification in our new Italian concrete tanks, wall thermoregulated.

Tank ageing lasts 4 months

**Bottling date** : February 12th, 2024

### TASTING NOTES

Intense peach and nactarine aromas supported by a natural freshness.

On the palate, fresh red fruits flavours with hints of Lollipop, well-balanced with a great acidity.

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