



DOMAINES DE MONCETS

Artisans de la biodiversité

Blanc de Moncets

Selected in 2024 by Domaines de Moncets for its natural texture on the palate and aromatic quality, **Le Blanc de Moncets 2023, AOC Bordeaux Blanc** is crafted from the stunning clay-limestone slopes of Soussac in Gironde.

This **pale yellow** white wine showcases all the **roundness of Sémillon**. It offers an aromatic complexity without any wood influence, featuring notes of yellow-fleshed fruits, honey, and a **freshness** brought by Sauvignon Blanc.

Le Blanc de Moncets is certified organic.

Vintage 2023

BLENDING

70% Sémillon, 20% Sauvignon Blanc & 10% Sauvignon Gris

TERROIR

Soil: Clay-limestone

Altitude: 103 meters

Orientation: Southeast with a 8% slope

Average vine age: Approximately 35 years

WINEGROWING

Soil management through permanent plant cover

Soil work in four stages: hilling - de-hilling

Certified Organic Farming

VINIFICATION

Harvest: September 10, 2023

Sorting: Manual sorting table with a density sorting system

Pressing: Direct pressing in a pneumatic press, inerted with CO² to preserve the fruit

Vinification: In stainless steel tanks with a flat bottom to optimize contact between the lees and the wine during the 12-month ageing on lees that follows

NOTES DE DEGUSTATION

On the nose, this wine reveals powerful aromas of stone fruits such as nectarine, apricot, and peach.

On the palate, it displays aromatic complexity with the same fruits as on the nose, complemented by tropical notes of pineapple and passion fruit. A smooth texture brings roundness to the wine, perfectly balanced with freshness.

"THIS WINE DOES NOT COME FROM THE VINES OF CHÂTEAU MONCETS."



13% vol.

Les Domaines de Moncets

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