

# VINTAGE 2024









**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 hydrical management with green manures

Certified organic « Agriculture Biologique »

### WINEMAKING

Hand harvest at 7.00am on Monday, September 10th

### 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.

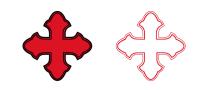
Tank ageing lasts 4 months

Bottling date : February 28th, 2025

## **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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