



DOMAINES DE MONCETS

Artisans de la biodiversité

## Clef de Voûte

**Clef de Voûte**, the second wine of **Château La Voûte**, charms with its elegance and delicious character. Sourced from carefully selected plots on the clay-rich slopes of **Saint-Étienne-de-Lisse**, it reflects the richness of an exceptional terroir. Fresh, fruity, and well-balanced, this **Saint-Émilion Grand Cru** is accessible and perfect for moments of conviviality with a touch of finesse.

**Vintage 2024**



### BLENDING

**85% Merlot & 15% Cabernet Franc**

### TERROIR

**Total vineyard area:** 3.93 ha

**Average vine age:** approximately 35 years

**Commune:** Saint-Étienne-de-Lisse

### WINEGROWING

Our vines are cultivated using **sustainable farming practices**, including **sexual confusion techniques** to naturally manage pests. The vineyard is maintained with **alternating grass-covered and mechanically worked rows** to improve the diversified flora all along the year.

Certification HVE 4.

### WINEMAKING

**Harvest:** Handpicked in small crates, followed by the sorting table.

**Grape Handling:** Gently transferred using a peristaltic pump into inverted truncated stainless steel tanks. 5 plots = 5 tanks.

**Vinification:** Cold maceration for 48 hours, followed by fermentations.

Maceration after fermentation for 3 to 4 weeks.

**Aging:** 100% new French oak barrels, sourced from **six different coopers**.

The aging process lasts **between 14 and 16 months**, depending on the vintage.

### TASTING NOTES

An intense ruby-colored robe with purple highlights. Beautiful brightness and density, indicative of a sunny and concentrated vintage.

A generous and precise nose, dominated by fresh red fruits (raspberry, cherry) and black fruits (blackberry, blueberry), accompanied by subtle floral notes (violet) and a hint of spice. Careful aging adds delicate touches of vanilla, cocoa bean, and cedar.

The attack is smooth and rounded, carried by a lovely freshness. The wine shows a fine yet present tannic structure, promising good aging potential.

On the palate, the aromatic expression mirrors the nose: crisp fruit, discreet oak, and a balance between power and elegance.

The finish is long and juicy, with a subtle minty touch.

**Les Domaines de Moncets**

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