Château La Voûte

The Château La Voûte estate is the latest estate integrating by Les Domaines de Moncets.

Château La Voûte is a **3.9250 hectare vineyard**, including **1.42 hectares** planted at the highest point of **Saint-Étienne-de-Lisse**, in the heart of the **AOC Saint-Émilion**.

Perched at **91 meters above sea level**, this exceptional terroir is home to **old Merlot vines**, overlooking a prestigious environment surrounded by renowned estates such as **Château Valandraud**, **Château Péby Faugères**, and **Château de Pressac**.

The soil consists of a **thin 20 cm layer of clay**, resting on a **unique limestone plateau**. This geological singularity allows the grape variety to develop its **full aromatic intensity and tannic elegance**, while maintaining **remarkable freshness**.

Vintage 2023

Château La Voûte

SAINT-ÉMILION GRAND CRU



92% Merlot & 8% Cabernet Franc

TERROIR

Total vineyard area: 3.9250 ha including 3,0710 on the limestone hill. **Soil:** Thin layer of red clay with asterias limestone plateau in the subsoil

Average vine age: Approximately 45 years

Village: 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.



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.

REVIEWS

Neal Martin 90-92/100 James Suckling 91-92/100

Neil Martin 90-92/100

Yves Beck 95-97/100 VertdeVin 92/100 Jeff Leve 92-94/100