



DOMAINES DE MONCETS

Artisans de la biodiversité

Blanc de MONCETS

TECHNICAL SHEET

2023

APPELLATION	Bordeaux Blanc
VILLAGE	Soussac
SURFACE AREA	2 ha
ORIENTATION	Southeast with a 8% slope
SOIL	Clay-limestone from the plot Aux Cailloux at 103 metres above sea level
	<i>THIS WINE DOES NOT COME FROM THE VINES OF CHÂTEAU MONCETS</i>
VINE DENSITY	4 000 vines/ha
AVERAGE AGE OF VINES	65 years
CULTURAL PRACTICES	Certified Organic, sowing of selected cover crops (cereals, legumes and cruciferous plants) and mechanical soil work
PRUNING	Guyot, double and simple
BLEND	85% Sémillon, 15% Sauvignon Blanc
ALCOHOL	13%
HARVEST PERIOD	The 10th of September 2023
METHOD OF HARVEST	Hand Harvested
AVERAGE YIELD	35 hl/ha
VINIFICATION	No added sulphites. Hand-sorting and destemming. Direct pressing in a pneumatic press, protected with CO ₂ to preserve the fruit.
VATS	Vinification in flat-bottomed stainless steel tanks.
AGEING	Aged on the lees for 9 months.
BOTTLING DATE	The 18th of March 2025
PRODUCTION VOLUME	12 000 bottles
CONSULTANT WINEMAKER	Thomas Duclos - Laboratoire Oenoteam
TASTING NOTES	This pale yellow white wine showcases all the roundness of Sémillon. 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.
PRESS REVIEWS	La Revue du Vin de France - 91

