



# DOMAINES DE MONCETS

Artisans de la biodiversité

## Blanc de MONCETS



### TECHNICAL SHEET

2024

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 18th of September 2024
METHOD OF HARVEST	Hand Harvested
AVERAGE YIELD	30 hl/ha
VINIFICATION	No added sulphites. Hand-sorting and destemming. Direct pressing in a pneumatic press, protected with CO <sub>2</sub> to preserve the fruit.
VATS	Vinification in flat-bottomed stainless steel tanks.
AGEING	Aged on the lees for 9 months.
BOTTLING DATE	The 7th of January 2026
PRODUCTION VOLUME	12 000 bottles
CONSULTANT WINEMAKER	Thomas Duclos - Laboratoire Oenoteam
TASTING NOTES	This pale yellow white wine showcases the full roundness of Sémillon. On the nose, this wine reveals powerful aromas of stone & tropical fruits such as nectarine, pineapple, passion fruit & mango. On the palate, it displays aromatic complexity with the same fruits as on the nose, complemented by notes of apricot & other stone fruits. A smooth texture brings roundness to the wine, perfectly balanced with the natural freshness of the vintage.
PRESS REVIEWS	Vinum - 88

