



DOMAINES DE MONCETS

Artisans de la biodiversité

ROSÉ DE CHAMBRUN



TECHNICAL SHEET

2024

APPELLATION	Bordeaux Rosé
VILLAGE	Néac
SURFACE AREA	1.9 ha
ORIENTATION	Extension of the plateau of Pomerol, 40 metres above sea level
SOIL	Sandy clay with gravel on the surface
VINE DENSITY	6 500 vines/ha
AVERAGE AGE OF VINES	15 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	100% Cabernet Franc
ALCOHOL	12,5%
HARVEST PERIOD	The 10th of September 2024
METHOD OF HARVEST	Machine Harvested
AVERAGE YIELD	30 hl/ha
VINIFICATION	Direct and flash pneumatic pression under CO ₂ to preserve the fruit potential.
VATS	Vinified without added sulphites in our new Italian thermoregulated epoxy-free concrete tanks.
AGEING	On the lees, in tank, for 4 months
BOTTLING DATE	The 28th of February 2025
PRODUCTION VOLUME	12 000 bottles
CONSULTANT WINEMAKER	Thomas Duclos - Laboratoire Oenoteam
TASTING NOTES	Aromas of nectarine and peach are enhanced by a lovely, natural, and balanced acidity. On the palate, the aromas of "Harlequin candy" and fresh red fruits are pronounced and harmonious.



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