



DOMAINES DE MONCETS

Artisans de la biodiversité

# ROSÉ DE CHAMBRUN



## TECHNICAL SHEET

2025

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 1st of September 2025
METHOD OF HARVEST	Machine Harvested
AVERAGE YIELD	35 hl/ha
VINIFICATION	Direct and flash pneumatic pression under CO <sub>2</sub> 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 4th of February 2026
PRODUCTION VOLUME	12 000 bottles
CONSULTANT WINEMAKER	Thomas Duclos - Laboratoire Oenoteam
TASTING NOTES	This rosé charms with its perfectly dry style. It expresses the full aromatic richness of Cabernet Franc through delicate notes of nectarine and peach, lifted by a natural acidity that is both precise and beautifully balanced. The palate reveals hints of tangy candy and fresh red berries, carried by a harmonious, well-balanced texture.



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