

CHÂTEAU MONESTIER LA TOUR

CÔTES DE BERGERAC



Appelation :

Côtes de Bergerac

Surface area:

6 ha

Terroir:

Limestone soils

Vineyard:

Organic and biodynamic production. Vines spread with a cereal-grass mix compost made at the vineyard

Assemblage:

53% cabernet franc, 45% merlot, 2% malbec

Winemaking process:

Manual pruning, destimming. Maceration after 15-20 day malolactic fermentation. Treading press-ing method

Ageing:

1/3 new barrels, 1/3 two wine barrels, 1/3 three wine barrel durring 16 months

Tasting:

Oak aroma with a hint of blackcurrant, blackberries and spices. A rich and balanced flavor. An intricate, structured yet harmonious wine

Wine Consultant: Derenoncourt Consultants since 2017







