

— La Compagnie des Grands Terroirs —

CHÂTEAU MONESTIER LA TOUR - M NATURE

PERIGORD



Appellation :

Périgord

Surface Area :

21 hectares

Terroir :

Limestone slopes

Vineyard :

Organic and biodynamic production.

Vines spread with a cereal-grass mix compost made at the vineyard

Assemblage :

50% merlot, 50% malbec

Winemaking process :

Automatic sorting table. Slow fermentation with indigenous yeasts followed by post-fermentation maceration for 10 to 15 days at 30°C. Malolactic fermentation and aging in vats to keep as much fruit as possible.

Ageing :

In vats without added sulphites

Tasting :

A precise and fresh aromatic profile with notes of black fruits, cassis, blackberries, prunes and spices. The attack is crunchy and juicy, the finish is marked by a nice freshness and a good tannic structure. This cuvée expresses all the glutony of a natural wine with a touch of character

Wine Consultant : Derenoncourt Consultants since 2017