



The Château Moncets estate is our oldest vineyard. Created in 1770, it bears the name of the **Général de Moncets** who purchased it in 1872.

CHÂTEAU MONCETS

LALANDE DE POMEROL

Vintage 2022



Moncets' **topography**, with positions facing east, west and south, highlight an incredible abundance of **micro-climates** and a terroir suitable for enhancing the Merlot and Cabernet Franc grape varieties. At the same time, its characteristics that make it a **unique terroir**, allow us to carry out an extremely thorough **intra-plot selection**.

BLENDING

89% Merlot, 5% Cabernet franc & 4% Cabernet sauvignon & 2% Malbec

TERROIR

Total area of the vineyard : **19,97 hectares**

Soil : **sandy clay for Merlot, sandy clay loam soil with gravel for Cabernet franc and Cabernet sauvignon.**

Planting density: **5500 à 6500 pieds / ha**

Average age of the vines: **about 31 years**

WINEGROWING

Guyot pruning

In transition into Organic farming practices since 2018

Cover crop with cereals and green manuring (clover, oats, rye,...)

Natural **fertilization** & control of the grass by our **sheep**

VINIFICATION

Densimetric sorting table

Grape reception with a **gravity flow cellar** & plot per plot selection in italian concrete sized tanks

Pre-fermenting maceration at cold temperature, biologic protection with Torulaspora yeast instead of sulfur

Malolactic fermentation in concrete tank

Aged in **french oak barrels**, 50% of new oak & 50% of 1 year old oak barrels



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