



CHÂTEAU DES MOINES Lalande de Pomerol



Château Jean Gué Lalande de Pomerol

Grape varieties	100% merlot
The soils	These are brown gravelly soils where the water table is deep; they are composed of sand, gravel and pebbles in a sandy clay matrix.
Surface	1 hectare
Working the vineyard	The vineyard is cultivated in the traditional way with plot management: plowing of the soil, grass cover, diversity... The plots are carefully selected allowing the optimal expressions of the local grape varieties. Mechanical leaf removal and green harvests.
Vinification	The harvest is destemmed and crushed, then cold maceration for five days in order to extract maximum aromas. Alcoholic and malolactic fermentations are carried out in vats under thermoregulation. The duration of vatting at high temperature and final hot maceration lasts between 18 to 30 days depending on the vat in order to obtain maximum concentration and balance.
Ageing	The wine is aged in oak barrels for 3 to 6 months depending on the vintage and bottled on the property.

Tasting notes



Powerful nose with aromas of red fruits (griottes, blackcurrants and blackberries). Intense color with ruby nuances. Fleshy and ample on the palate.

Château des Moines

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