



CHÂTEAU DES MOINES
Lalande de Pomerol



Château des Moines

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Château des Moines Malbec

Lalande de Pomerol

Grape varieties	100% Malbec
The soils	The soil is composed of dry gravel and the subsoil is clay-loamy-gravelly with traces of iron oxide called "iron grime".
Surface	1 hectare
Working the vineyard	The vineyard is cultivated in the traditional way with plot management: plowing of the soil, grassing, mixing, etc. Mechanical leaf stripping and green harvests.
Vinification	Destemming of the harvest and crushing then cold maceration for 5 days in order to extract maximum aromas. Alcoholic and malolactic fermentations are carried out in vats under thermoregulation. The final hot maceration takes between 18 to 30 days to obtain a good concentration.
Ageing	The wine is aged in amphorae for 18 months and bottled on the property.

Tasting notes



2020 vintage: Atypical wine from Lalande de Pomerol made from Malbec. This vintage has a deep color, with nuances of violet and licorice, rich in substance, with its characteristic notes on the palate, plum and smoky, supported by a spicy finish. Beautiful structure, a rich wine, full on the palate. To be enjoyed with a well-stocked cheese platter, or with tapas based on meat or spicy cold cuts.