



CHÂTEAU DES MOINES
Lalande de Pomerol



Château des Moines Prestige

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Grape varieties	80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc
The soils	The soil is composed of dry gravel and the subsoil is clay-loamy-gravelly with traces of iron oxide called "iron dross".
Surface	1.5 ha
Working the vineyard	The vineyard is cultivated in the traditional way with plot management: plowing of the soil, grass cover, diversity, etc. Mechanical leaf removal and green harvests. A selection of plots is made, favoring old vines.
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 new oak barrels for 18 months and bottled on the property.

Tasting notes



2020 vintage: This wine, with its intense garnet color, offers rich and opulent fruit on the nose, enhanced by fine roasted and spicy notes.

On the palate, a velvety substance of well-concentrated black fruits unfolds, subtly toasted, slightly vanilla and enhanced with elegant tannins.

Beautiful gourmet balance for this vintage. The finish is long, beautiful aromatic persistence and excellent aging potential.

2019 vintage: This elegant wine with a dark and brilliant garnet color offers us a dense nose of black fruits, with melted wood. The palate is ample, fleshy, fruity (bigarreau cherry), supported by well-coated tannins. This cuvée displays a generous and concentrated material, delicately toasted, revealing a structure which gives it character.

The finish is long, fresh and velvety. This vintage, with its expressive aromatic palette, offers excellent aging potential.

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