



LA CAVE DU CHÂTEAU DES MOINES
Lalande de Pomerol

Château des Moines Malbec

Lalande de Pomerol



Grape Variety	100% Malbec
The Soil	The soil is composed of dry gravel and the subsoil is clayey-silty-gravelly with traces of iron oxide called "iron crust".
Surface	1 hectare
Working the vineyard	The vineyard is cultivated in a traditional way with parcel management: soil plowing, intercropping... Mechanical leaf removal and green harvesting.
Vinification	Destemming and crushing of the grapes followed by cold maceration for 5 days in order to extract maximum aromas. Alcoholic and malolactic fermentations take place in tanks under temperature control. The final hot maceration lasts between 18 to 30 days to achieve a nice concentration.
Ageing	The wine is aged in amphora for 18 months and bottled on the property.

Tasting notes



Vintage 2022: The Malbec cuvée reveals a deep robe with violet reflections. On the nose, one finds enchanting aromas of violet, blackcurrant, and black truffle that harmoniously intermingle, while on the palate, its aging in Amphora brings an elegant structure that envelops the palate, giving way to flavors of black plum and licorice. This cuvée will pair well with a nice duck breast cooked on the barbecue. To be enjoyed within 10 years.

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

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