



LA CAVE DU CHÂTEAU DES MOINES  
Lalande de Pomerol

# Château Jean Gué

Lalande de Pomerol



Grape Variety	100% merlot
The Soil	These are gravelly brown soils where the water table is deep; they are composed of sands, gravels, and pebbles in a sandy clay matrix.
Surface	1 hectare
Working the vineyard	The vineyard is cultivated in a traditional way with parcel management: soil plowing, grassing, diversity... The plots are carefully selected allowing for the optimal expressions of local grape varieties. Mechanical leaf removal and green harvesting.
Vinification	Grape destemming and crushing, followed by cold maceration for five days in order to extract a maximum of aromas. Alcoholic and malolactic fermentations are carried out in tanks with temperature control. The duration of high-temperature maceration and final hot maceration lasts between 18 to 30 days depending on the tank in order to obtain maximum concentration and balance.
Ageing	The wine is aged in oak barrels for 3 to 6 months depending on the vintages and bottled on the property.

Tasting notes



Powerful nose with aromas of red fruits (sour cherries, ripe blackcurrants). Intense color with ruby nuances. Fleshy and full-bodied on the palate.

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