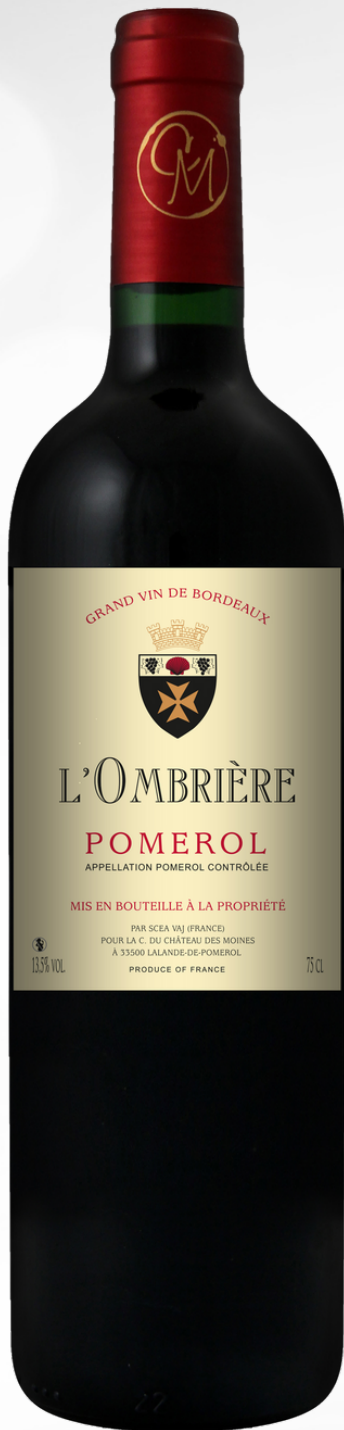




LA CAVE DU CHÂTEAU DES MOINES  
Lalande de Pomerol

L'Ombrière  
Pomerol



Grape Variety	80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc
The Soil	The soil is sandy-loamy, very dry with fine gravel on the surface; the subsoil is rich in iron oxide.
Surface	1 hectare
Working the vineyard	The vineyard is cultivated in a traditional way; there is no weeding and plowing is traditional; earthing up in winter and earthing down in spring, we practice green harvesting and leaf stripping is done manually.
Vinification	Grapes destemming and crushing, followed by cold maceration for five days to extract maximum aromas. Alcoholic and malolactic fermentations take place in tanks. The duration of high-temperature maceration and final hot maceration lasts between 18 to 30 days depending on the tank to achieve maximum concentration and balance.
Ageing	The wine is aged in oak barrels for 12 months and bottled on the property

Tasting notes



Dense and velvety, with firm and silky tannins, full-bodied and persistent on the palate; mouth dominated by candied cherry, with a spicy aromatic note. Intense and charming, suitable for aging.