



 **WINE
ENTHUSIAST**
92
POINTS



Château Moncets

LALANDE - DE - POMEROL

2019

WINEMAKER

Julien Noël

WINERY

Château Moncets

APPELLATION

Lalande - de - Pomerol

GRAPE VARIETIES

92% Merlot - 8% Cabernet Franc

HISTORY

Created in 1770, it bears the name of General de Moncets who would have acquired it in 1872. Bought in 2012 by a Breton family business, the vineyard and the cellar underwent a radical transformation in 2015. The production of Château Moncets is constantly evolving with sleek packaging and a more elaborate and modern winemaking process.

TERROIR

Grown in the heart of the Bordeaux region, this elegant Lalande-de-Pomerol is cultivated in accordance with sustainable agricultural methods on an 18-hectare estate (45 acres). The topography of the Moncets vineyard is characterised by its location on three hills, each oriented respectively to the east, west and south. This geographical configuration highlights a remarkable diversity of microclimates, unique terroirs which allow us to make an extremely thorough plot selection.

Sandy clay soil for the Cabernet Franc and deep black clay with layers of iron oxide in subsoils and gravel on the surface for Merlot vines. High planting density: 5,500 to 6,500 vines/ha. (2,200 to 2,630 vines/acre). The average age of the vines is 45 years old. 22 plots of vines and in transition to **organic agriculture** since 2017. Sustainable practices in the vineyard including natural grass growing.

VITICULTURE AND VINIFICATION

The hand-harvested grapes are transported to the cellar by an integrated gravity system before being selected manually on a sorting table. New generation Italian concrete parcel tank, thermoregulated and epoxy-free. The wines are matured for 16 months in French oak barrels (12 different toasting from 5 different barrel makers): 1/3 in new oak and 2/3 in 1 year old oak barrels.

WINE ENTHUSIAST

A fine, ripe, juicy wine with balanced tannins, this is rich in Merlot and fine spice. The wine's structure and its solid texture show fine potential. Drink this concentrated wine from 2025. – Roger Voss

FOOD PAIRING

Excellent with game and red meat. A must-have with cheese, especially oven-roasted Camembert.

TECHNICALS

Alcohol: 14%

