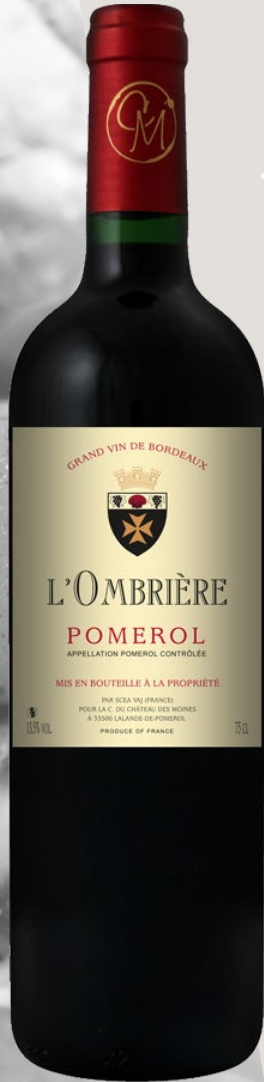




LA CAVE
DU CHÂTEAU DES MOINES

3 3 5 0 0 L A L A N D E D E P O M E R O L
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L'Ombrière Pomerol



Grape varieties :
80% merlot,
10% cabernet sauvignon,
10% cabernet franc.

Vineyard and soil : the soil is composed of silt and sand, very dry with fine gravel on the surface; the subsoil is rich in iron oxide.

Area : 1 hectare.

Vineyard management : the vineyard is cultivated in a traditional fashion; weed-killer is not used and ploughing is traditional; earthing-up in winter with ploughing back in spring is practised and we carry out green harvesting and manual leaf thinning.

Vinification : de-stemming of the harvest and crushing, then cold maceration for five days to maximise extraction of aromas. Alcoholic and malo-lactic fermentations are carried out in vats with temperature regulation. The length of vatting at high temperature and final hot maceration varies between 18 and 30 days, according to the vat, in order to maximise concentration and optimise balance.

The wine is aged in oak barrels for 12 months and bottled at the property.



Tasting note : in tasting, we find a very nice Pomerol, which is distinguished by its aromatic complexity. The color is intense, the mouth is round and fleshy, tannins and wood respecting the fruit, baked cherry flavors.