



LA CAVE DU CHÂTEAU DES MOINES  
Lalande de Pomerol

## Le Péché des Moines

Lalande de Pomerol



Grape variety	70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc
The soil	The soil is composed of dry gravel and the subsoil is clayey-sandy-gravelly with traces of iron oxide called 'iron dirt'.
Surface	5.80 ha
Working the vineyard	The vineyard is cultivated in a traditional way with parcel management: soil plowing, grassing, diversity... Mechanical leaf removal and green harvesting.
Vinification	Grapes destemming and crushing, followed by cold maceration for five days to extract maximum aromas. Alcoholic and malolactic fermentations take place 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 to achieve 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



Intense ruby red color, with a powerful nose of red fruits, Morello cherries, and blackcurrant aromas. This wine has a nice balance on the palate with soft tannins and a subtle finish.

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