



LA CAVE DU CHÂTEAU DES MOINES
Lalande de Pomerol

Champagne Denis Marx



Grape variety

70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc

The soil

Owner in Cerseuil, a Champagne village located in the heart of the Marne Valley. Our vineyard is established in seven renowned Champagne communes between Troissy and Damery.

Surface

11 ha

Working the vineyard

Manual harvesting in the greatest respect for the Champagne tradition.

Vinification

The vinification method is regulated and specific to the Champagne AOC. Champagne vinification takes place in 6 major steps. Pressing, winemaking, blending of cuvées, bottling, wine maturation, and riddling.

Tasting notes



With a golden yellow color, its Brut Tradition bears the imprint of black grapes which make up 90% of the blend (including 60% of Pinot Meunier). Aromas of dried fruits and spices emerge after airing. More expressive with hints of peach and gingerbread, the palate is round and flattering. The Brut cuvée is cited as ample, structured, and reveals evolved aromas of wax and quince.

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