



CHÂTEAU DES MOINES

Lieu-dit MUSSET - 33500 LALANDE DE POMEROL - Tél. 05 57 51 40 41 - Fax. 05 57 25 04 21

Château Jean Gué Lalande de Pomerol



Grape variety :
100% merlot.



Vineyard and soil : the soil here consists of brown gravels over a deep water-table; they are composed of sands, gravels and pebbles in a sandy-clay matrix. The presence of clay in the subsoil ensures a steady supply of water to the vines and the presence of iron oxide also in the subsoil supplies specific minerals that give Jean Gué a highly distinctive character. The climate, influenced by the Gulf Stream, with a moderate temperature range, favours vine culture, while continental influences are evident in the high summer and autumn temperatures which in turn favour ripening of the grapes.

Area : 5 hectares.

Vineyard management : the vineyard is cultivated using traditional methods with separate management of each parcel : ploughing, inter-row grassing are combined with mechanical leaf thinning and green harvesting. The parcels are carefully selected for optimal expression of the grape varieties in place.

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 3 to 6 months depending on vintage and bottled at the property.



Tasting note : a nose laden with aromas of red fruit (cherries, blackcurrants-blackberries). Intense colour with ruby tints. Rich and full-bodied on the palate.