

MONDET BORDEAUX

100% Cabernet Franc

Mondet is a « lieu-dit » located in Lignan de Bordeaux, where there is a clear presence of limestone rocks, with same age/type of those found in Saint-Emilion. Cabernet-Franc, one of oldest local Bordeaux variety is « at home », fully expressing its finesse and elegant fragrance...Rarely bottled as a pure varietal in Bordeaux, it has nevertheless an outstanding « sense of place »

Elaboration : After a precise harvest date, Cabernet Franc needs a minimum human impact : smooth maceration, and low wood impact...

Fermented in concrete tanks, it is macerated 20 days, with low extraction, then pneumatic pressed.

Ageing : 12 months, in used 400L barrels

To drink for 5 to 8 years, on delicate meat dishes or roasted vegetables

Yield : 35 hl/ha

Production : ~ 6 000 bottles

Soil : Limestone

