



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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Le Péché des Moines Lalande de Pomerol



Grape varieties :
70% merlot,
15% cabernet sauvignon,
15% cabernet franc.

Vineyard and soil : the soil consists of dry gravels and the subsoil is clay-silt and gravel with traces of the iron oxide called «crasse de fer».

Area : 5.8 hectares.

Vineyard management : the vineyard is cultivated using a mixture of traditional and modern methods with separate management of each parcel : ploughing, interrow grassing on the one hand, mechanical leaf thinning and green harvesting on the other.

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.



Tasting notes : intense color with ruby red notes, powerful aromas of red fruit, cherry and blackberries and blackcurrants. Fleshy and supple in mouth, well-balanced.