



VIGNOBLES GONET-MEDEVILLE

CRU MONPLAISIR BORDEAUX



AREA: 9 hectares

TERROIR: gravel and clay for 4 ha and 9 ha on silt

GRAPE VARIETIES: 75% Merlot 15% Cabernet Sauvignon
5% Cabernet Franc

HARVEST: Handmade

VINIFICATION: Stainless tanks fermentation, maceration
around 18 days

AGEING: 10% of the wine in barrels during 10
months, 90% of the wine in tanks 10 months

BOTTLING: 10 months after harvest

AVERAGE ANNUAL

PRODUCTION: 4 500 cases



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