



Chateau Renard Mondesir NV

WINE DESCRIPTION

Grape selection by plots and 100% hand-harvested. Aged in 40% new Wood and filtered over soil.

TASTING NOTES

Intense deep ruby-red, this wine offers a seductive bouquet of coffee and ripe red fruits on the nose; on the palate the wine is full-bodied and velvety with harmonious tannins.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Right-Bank
Vineyard name:	Fronsac
Vineyard size:	17.75 acres
Soil composition:	Clay, silica limestone
Vines/acre:	2550
Yield/acre:	1.6 tons
Exposure:	South, southeastern
Year vineyard planted:	1980 - 1994
Harvest time:	August - September
Bottles produced of this wine:	18000

WINEMAKING & AGING

Varietal composition:	85% Merlot 15% Cabernet Franc
Fermentation container:	Cement tanks (epoxy lined)
Length of alcoholic fermentation:	3 - 4 weeks days
Fermentation temperature:	80 °F
Maceration technique:	Prefermentation maceration
Length of maceration:	6 days days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	225
Age of aging container:	30% New, balance 3+ years
Type of oak:	French
Length of aging before bottling:	12 months

ANALYTICAL DATA

Alcohol:	14.0 %
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PRODUCER PROFILE

Estate owned by: Xavier Chassagnoux
Total acreage under vine: 17
Winery production: 18,000 Bottles
Region: Bordeaux
Country: France