



## CHATEAU MONEINS

### Organic Wine

**Appellation:** Haut-Médoc

**Soils:** gravels in depth

**Varietals:** Merlot 50% Cabernet Sauvignon 50%

**Surface:** 7 ha

**Vinification:** traditional in stainless steel tanks

**Aging:** 18 months in stainless steel tanks

The whole vineyard turned organic in 2009

### Tasting

Garnet red coloured, cherry aromas and red fruit on the palate. Straightforward attack, tannins are both present and pleasant.

**Serving conditions:** Room temperature (19°)

**Pairings:** red meat, cooked in a sauce dishes.

### Origin

Respecting the Médoc traditions and involved with terroir's ecology, the Fédieu 's family don't use any weed-killer and use the lunar calendar to set the date of sulfur or Bordeaux mixture treatments (to fight mildew), let the land rest 7 days after the pulling out of a vineyard plot (to naturally destroy harmful fungi), and carry out the alcoholic fermentation with natural yeasts. Ancient technics that have shown their efficiency and respect of the land, offering a "good wine that rejoices men's heart."

