

CHATEAU MONESTIER LA TOUR

Biodynamics, no going back for Château Monestier La Tour...

his spectacular Bergerac estate, acquired in 2012 by the Scheufele family, is today overseen by Stéphane Derenoncourt, who has developed a biodynamic branch within Derenoncourt Consultant.

Co-chairman of watchmaker Chopard, Karl-Friedrich Scheufele is a perfectionist who maintains a special relationship with nature and with time. When he acquired this very fine Bergerac estate Monestier La Tour in 2012, he knew that this would be a long undertaking, which far from discouraged him. It takes five years to invent and bring to fruition a new watch movement, so the Scheufeles know the virtues of time.

There was no question of him and his family buying a turnkey vineyard; instead they wanted to construct an estate able to produce wines in keeping with their criteria of style and ethics: biodynamics naturally imposed itself in their convictions.

Since its takeover in 2012, the vineyard has been subject to an ambitious restructuring programme which will continue through to 2025. Many hectares have been grubbed up and replanted, some parcels have been increased in density, the mix of grape varieties has evolved.

New functional technical buildings, in keeping with the spirit of the place, were inaugurated in spring 2016, including the construction of a new vat room, equipped with a series of conical tanks adapted to the parcel sizes. In parallel, the creation of a working garden and herbarium allows for production, drying and storage of all the plants useful for treating the vines.

From her neighbouring estate Champ des Treilles, Mrs Corinne Comme has given her precious advice and accompanied the first steps in biodynamics at Château Monestier La Tour.

Karl-Friedrich Scheufele and his wife Christine have made their passion for wine a second vocation. In addition to his main activity, for twenty years Karl-Friedrich has headed three shops under the name "Le Caveau de Bacchus" (Geneva, Gland and Gstaad) which give pride of place to biodynamic wines. The most celebrated of them is Romanée Conti, for which Bacchus is the exclusive distributor for Frenchspeaking Switzerland, but they also list Domaine de la Vougeraie, Domaine Goisot and Château Pontet-Canet, for example. Biodynamics is therefore a philosophy firmly rooted in the technical teams at the estate, as it is in the Scheufele family.



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The destiny of Monestier La Tour is therefore marked out on this virtuous road which over time will improve the quality of the terroirs through a lasting respect for the soils and the ecosystem.

For this long journey, Stéphane Derenoncourt and his team bring their vision and experience to pursue the practices and philosophy dear to the Scheufele family and produce wines as they conceive them and as they like them: made with respect for nature, firmly anchored in their terroir, blessed with a subtle balance between depth, freshness, elegance and fruit.

Size of vineyard:

24,5 ha

(14,5 ha in red grape varieties, 10 ha in white grape varieties)

Varieties grown:

Red wines:

67% merlot, 23% cabernet franc, 7% cabernet sauvignon, 3% malbec

White wines (dry and sweet): 38% sauvignon blanc, 56% sémillon, 6% muscadelle

Average annual production:

Côte de Bergerac red: Château Monestier La Tour 10 000 bottles

Bergerac white:

Cadran, Château Monestier La Tour 50 000 bottles

Bergerac red:

Cadran, Château Monestier La Tour 70 000 bottles

Bergerac rosé:

Cadran, Château Monestier La Tour 5 000 bottles

Saussignac (sweet wine, only some vintage available):
Château Monestier La Tour
1 300 bottles

Press Contact