

Let's meet!

Our Vineyard:

49 Chemin de l'Escarderie,

33141 Villegouge

GPS localisation

Latitude :44.962140000000003

Longitude :-0.31517999999999412

By email:

[contact@lentredeuxmondes.fr](mailto:contact@lentredeuxmondes.fr)

By telephone:

06 08 05 62 47



# Jean-Francois Moniot

The winemaker, Jean-François Moniot, with an atypical career (experienced veterinarian in complementary and alternative medicines) develops his passion for respecting nature by conducting his vines in Biodynamic.

It will welcome you with pleasure for a discovery tasting or to enjoy the charming cottage of the property, a beautiful stone house dating from the twelfth century.

Its wines have been consecrated by amateurs, «at the top of the appellation» of the superior Bordeaux according to the Guide Dussert-Gerber which qualifies them as «first great classified wines».



**GUIDE**  
**DUSSERT-GERBER**  
**VINS** **2020**

# The domain of L'Entre Deux Monde

In the middle of the hills of the Fronsadais, not far from Libourne, point of confluence of the Isle and the Dordogne (bordered of Pomerol to the North, Saint-Emilion to the East and Fronsac to the West), the Domaine de l'Entre Deux Mondes, family estate of 4 hectares, offers its organic, generous and authentic wine.

The Estate was created in 2005 from an old fortified farm from the 12th century. The soil is argilocalcareous, and sits on underground quarries. Encépagement is mostly composed of merlot. We also find cabernet sauvignon. The first planting seasons date from 1958, the following ones from the 70s, then 1988/89 and finally 1997. The management of the vineyard respects the specifications of Organic Agriculture since 2005. Biodynamics was obvious in view of Jean-François' intellectual commitment. The Domaine de l'Entre Deux Mondes has been certified in Biodynamics since 2015.



# The wines of the chateau l'Entre Deux Monde

Vineyards:

Merlots and Cabernet Sauvignon  
(10%)

Vinification:

Manual harvest with  
sorting on feet and table  
Natural fermentation  
with indigenous yeasts  
thermal regulation

Breeding and  
Maturation:

Barrels of 3 and 4  
wines, stainless steel  
wine guards and resin



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Breeding and Maturation:  
Barrels of 3 and 4 wines,  
and new (light heating)



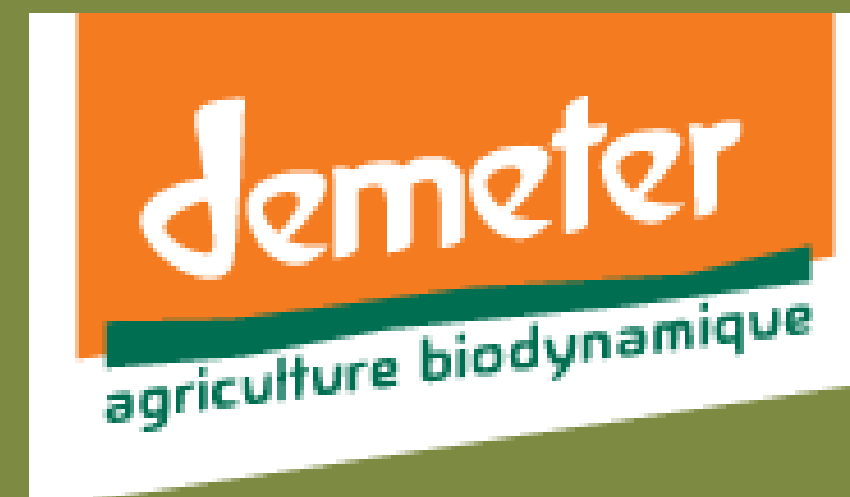
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Silver Medal at the  
International Organic Wine  
Competition



Registered for  
Hachette 2020