

DOMAINE DE MONCLES

Aveyron

High altitude terroir

The Moncles vineyard



Geology: a small 1.8-hectare vineyard on clay, silica and mica-schist soils

Altitude: 500 to 600 m

Exposure: South/South-East-facing - slopes ranging from 30 to 68%

Planting density: 7,000 vines/ha on narrow terraces following the natural contours and water flows

Grape varieties: Chenin and Pinot Noir from massal selection + trial varieties (Roussanne, Assyrtiko, Castets noir) + heritage varieties from “la Collection” (Valdiguié, Rayon d’Or, vieux Fer, Mouyssaguès)

Farming : AB and Demeter-certified vineyard, with minimal intervention both in the vineyard and in the cellar.



The birth of Moncles



Auguste
Born into a Sancerre winegrowing family, I first found my feet in Burgundy during my studies, before gaining experience in California, Bordeaux and South Africa.
Back in France 20 years ago, I planted 3.6 hectares in Montigny, within the Sancerre appellation.

Charlotte
Also originally from the Berry region, I have worked in commercial roles for several estates for the past fifteen years.

We discovered this Aveyron farm, nestled in a small hamlet at 500 m altitude.
Vines had been grown here until 1982.

We planted our first vines in 2022, guided by one essential question : how best to preserve this exceptional terroir.

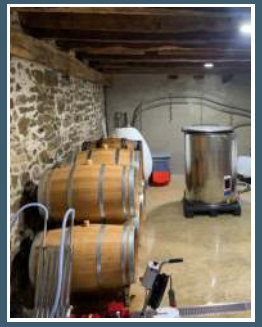
Our ambition is to reveal the expression of a distinctive high-altitude terroir through precise, site-driven wines with a strong identity.



A Year at Moncles









The terroir of Moncles







The Domaine de Moncles lies on the Kaymar Fault, with our vines planted on the sericite-rich schist soils of Conques.

These schists contain a high proportion of sericite (fine mica). They are typically fine-textured, and well-drained, encouraging the vines to root deeply.

Nutrient poor soils - excellent drainage - fluctuating soil temperatures

→ Physiological stress that enhances aromatic expression.



We are members of Cervim, an association dedicated to promoting and supporting mountain viticulture.

The Moncles Collection









When we arrived at Moncles, we found a small plot of around sixty vines.

Planted by the Fournié family in the 1920s, this plot is home to some true Aveyron treasures :

Mouyssaguès, Valdiguié, Rayon d'Or, Vieux Fer Servadou.

We chose to propagate these varieties in order to preserve this genetic diversity.

Pierre Fournié, the grandson, has been a great support to us. His explanations have been invaluable in rediscovering the traditional technique of tying the old vines with willow.

An ancestral practice that requires time and patience to master.

The wines of Moncles



la Faille du Kaymar

Wine made from Demeter-certified grapes.

IGP Aveyron 750 ml

A parcel selection of Chenin Blanc, grown on the schists closest to the Kaymar geological fault.

A deeper, more structured expression of the Moncles terroir, where altitude meets the mineral intensity of the site.

Limited production.

l'Enclos de la Grange

Wine made from Demeter-certified grapes.

IGP Aveyron 750 ml

High-altitude Chenin Blanc, grown on schist terraces at 500 m.

A fresh, taut expression of the Moncles terroir, shaped by slow ripening and the energy of the schist.

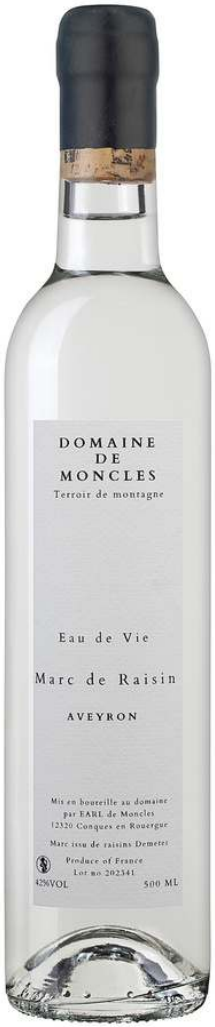
Limited production.



Grapes selected in the vineyard, and harvested by hand into 12 kg crates.

Fully destemmed, followed by fractioning and selection of the musts into separate lots.
Cold settling, lees stirring and ageing on fine lees in Burgundy barrels and egg-shaped vats.





Grape marc eau-de-vie

Wine made from Demeter grapes

500 ml

Made from Chenin grown on the schist soils of Moncles, this grape marc is distilled, and then aged in glass demijohns to preserve the purest expression of the fruit and its origin.

A precise, pure eau-de-vie, shaped by time.





The Domaine continues to explore the terroir of Moncles.
Our first Pinot Noir cuvée is currently ageing.



The oils of Moncles

Because our terroir is expressed through more than our wines, we also produce artisanal walnut oils, crafted with the same exacting standards.

Fruity walnut oil 200 ml
Franquette variety
Extra selection
Carefully pressed to preserve the full finesse and elegance of the walnut.

Toasted walnut oil 200 ml
Franquette variety
The Authentic
A deep, generous oil with distinctive character, produced from a more intense toasting.

Toasted walnut oil 500 ml
Marbot variety
A taste of my childhood
Delicately toasted to reveal depth, character and richness.









Terroir is best discovered by experiencing it.
We look forward to welcoming you to Moncles.

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