

CHÂTEAU

MOULIN HAUT VILLARS 2001

COMMUNE: Saillans

APPELLATION: FRONSAC

VINEYARD SURFACE: 9 HECTARES

PRODUCTION: 57,000 BOTTLES

SOILS: CLAY AND LIMESTONE & CLAY AND SILT

AGE OF VINEYARD: 22 YEARS

GRAPE VARIETIES: 88 % MERLOT NOIR

12 % CABERNET SAUVIGNON

VINIFICATION: MANUAL HARVEST FROM SEPTEMBER 27 TO OCTOBER 9

TRADITIONAL 29-DAY MACERATION WITH TWICE-DAILY PUMP-OVERS

FERMENTATION TEMPERATURE: 30 C TO 31 C

MATURATION: 100 % BARRELED FOR 10 MONTHS

FINED WITH FRESH EGG WHITES

BOTTLED IN MARCH 2003

CHARACTERISTICS: AFTER A VERY HUMID SPRING AND EARLY SUMMER, THE HARVEST WAS PRECEDED BY A LONG DRY PERIOD OF ABOUT ONE AND A HALF MONTHS.

PERFECTLY HEALTHY GRAPES WITH AN INCREDIBLE CONCENTRATION ALLOWED US TO PRODUCE A WINE OF EXCEPTIONAL COLOUR AND GREAT OPULENCE WITH POWERFUL AND VERY RIPE TANNINS.

FOOD MATCHES: BEEF STEW, HAM WITH MADEIRA SAUCE, RACK OF LAMB

SERVING TEMPERATURE: 16 C

PEAK: 2005 TO 2009

