

CHÂTEAU

MOULIN HAUT VILLARS 2002

COMMUNE: Saillans

APPELLATION: FRONSAC

VINEYARD SURFACE: 9 HECTARES

PRODUCTION: 40,500 BOTTLES

SOILS: CLAY AND LIMESTONE & CLAY AND SILT

AGE OF VINEYARD: 22 YEARS

GRAPE VARIETIES: 73 % MERLOT NOIR

20 % CABERNET SAUVIGNON

7 % CABERNET FRANC

VINIFICATION: MANUAL HARVEST FROM SEPTEMBER 25 TO OCTOBER 9

TRADITIONAL 24-DAY MACERATION WITH TWICE-DAILY PUMP-
OVERS

FERMENTATION TEMPERATURE: 30 C

MATURATION: 100 % BARREL-AGED FOR 10 MONTHS

FINED WITH FRESH EGG WHITES

BOTTLED IN MARCH 2004

CHARACTERISTICS: A YEAR OF UNUSUAL DRYNESS AND A RATHER COOL SUMMER, FOLLOWED BY A VERY DRY AND WINDY SEPTEMBER LEAD TO A SMALL AND VERY CONCENTRATED CROP.

WITH ITS DARK RUBY COLOUR, ITS DARK FRUIT AND DELICATE WOOD NOTES AND ITS VELVETY TANNINS, THIS WINE HAS ALL IT TAKES TO SEDUCE ALREADY AT AN EARLY AGE.

BRONZE MEDAL AT THE GENERAL AGRICULTURAL CONTEST IN PARIS 2004;

CITED IN THE "GUIDE HACHETTE 2006"

FOOD MATCHES: SALAD WITH DUCK GIZZARDS, OSSO BUCO ALLA MILANESE

SERVING TEMPERATURE: 16 C

PEAK: 2006 TO 2008

