

CHÂTEAU

MOULIN HAUT VILLARS 2003

COMMUNE: Saillans

APPELLATION: FRONSAC

VINEYARD SURFACE: 9 HECTARES

PRODUCTION: 36,500 BOTTLES

SOILS: CLAY AND LIMESTONE & CLAY AND SILT

AGE OF VINEYARD: 22 YEARS

GRAPE VARIETIES: 83 % MERLOT NOIR

11 % CABERNET SAUVIGNON

6 % CABERNET FRANC

VINIFICATION: MANUAL HARVEST FROM SEPTEMBER 12 TO SEPTEMBER 26

TRADITIONAL 26-DAY MACERATION WITH TWICE-DAILY PUMP-OVERS

FERMENTATION TEMPERATURE: 29 C TO 30 C

MATURATION: 100 % BARREL-AGED FOR 10 MONTHS

FINED WITH FRESH EGG WHITES

BOTTLED IN MARCH 2005

CHARACTERISTICS: A YEAR OF EXTREME HEAT AND DRAUGHT DURING THE GRAPE-GROWING CYCLE LED TO A VERY SMALL AND CONCENTRATED CROP.

DEEP COLOUR, GREAT CONCENTRATION, ROUND AND VELVET TANNINS AND POWERFUL SPICY AROMAS LEND THIS WINE ITS EXTRAORDINARY CHARACTER, RESULT OF AN EXCEPTIONAL YEAR, TO BE ENJOYED FOR PURE PLEASURE.

FOOD MATCHES: DUCK À L'ORANGE, BRESSE CHICKEN WITH TRUFFLES

SERVING TEMPERATURE: 16 C

PEAK: 2006 TO 2010

