

CHÂTEAU

MOULIN HAUT VILLARS 2004

COMMUNE: Saillans

APPELLATION: FRONSAC

VINEYARD SURFACE: 9 HECTARES

PRODUCTION: 65,000 BOTTLES

SOILS: CLAY AND LIMESTONE & CLAY AND SILT

AGE OF VINEYARD: 22 YEARS

GRAPE VARIETIES: 87 % MERLOT NOIR

10 % CABERNET SAUVIGNON

3 % CABERNET FRANC

VINIFICATION: MANUAL HARVEST FROM SEPTEMBER 27 TO OCTOBER 13

TRADITIONAL 30-DAY MACERATION WITH TWICE-DAILY PUMPOVERS

FERMENTATION TEMPERATURE: 28 C TO 29 C

MATURATION: 100 % BARREL-AGED FOR 10 MONTHS

FINED WITH FRESH EGG WHITES

BOTTLED IN MARCH 2006

CHARACTERISTICS: Guide HACHETTE 2008 *

"ENOLOGIST THIERRY GAUDRIE IS THE TALENTED WINEMAKER OF THIS ESTATE.

HIS FATHER HAS BEEN, AMONGST OTHERS, A DRIVING FORCE FOR RENEWAL OF THE APPELLATION. THE ROBE OF THIS 2004 SHINES WITH VIOLET HUES; THE AROMAS OF LEATHER AND UNDERWOOD ARE IN PERFECT HARMONY WITH THE FRUITY NOTES (RASPBERRY, BLACKBERRY). THE ROUND, VELVETY, RIPE TANNINS, WRAPPED IN INTENSE WOOD NOTES, ARE OF HIGH QUALITY AND DEMAND TO MATURE.

THE ESTATE'S SECOND WINE, CHÂTEAU MOULIN HAUT VILLARS, ALSO RECEIVES A STAR; IT SHOULD BE ENJOYED YOUNG FOR ITS FRUIT AND FRESHNESS."

GOLD MEDAL AT THE CONTEST OF GREAT WINES OF FRANCE IN MÂCON 2007

FOOD MATCHES: ENTRECÔTE STEAK, GRILLED DUCK BREAST, WILD BOAR

SERVING TEMPERATURE: 16 C

PEAK: 2007 TO 2012

