

CHÂTEAU

MOULIN HAUT VILLARS 2005

COMMUNE: Saillans

APPELLATION: FRONSAC

VINEYARD SURFACE: 9 HECTARES

PRODUCTION: 61,000 BOTTLES

SOILS: CLAY AND LIMESTONE & CLAY AND SILT

AGE OF VINEYARD: 20 YEARS

GRAPE VARIETIES: 88 % MERLOT NOIR

7 % CABERNET SAUVIGNON

5 % CABERNET FRANC

VINIFICATION: MANUAL HARVEST FROM SEPTEMBER 16 TO SEPTEMBER 30

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

FERMENTATION TEMPERATURE: 28 C

MATURATION: 100 % BARREL-AGED FOR 10 MONTHS

FINED WITH FRESH EGG WHITES

BOTTLING PLANNED FOR MARCH 2007

CHARACTERISTICS: A YEAR OF EXCEPTIONAL DRYNESS, COMBINING MODERATE HEAT, MAXIMUM SUNSHINE AND SMALL YIELDS. ALL CONDITIONS WERE MET FOR THIS VINTAGE TO BE OUTSTANDING – AND IT IS.

VERY INTENSE COLOUR, A NOSE OF DARK FRUIT AND SPICES, SMOOTH ON THE PALATE WITH VERY STRUCTURED TANNINS, A BODY AND VIVACIOUSNESS THAT WILL ALLOW THIS WINE TO PLEASE FOR A VERY LONG TIME TO COME.

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

FOOD MATCHES: SERVING TEMPERATURE: 16 C

PEAK: 2010 TO 2017

