

CHÂTEAU

MOULIN HAUT VILLARS 2006

COMMUNE: Saillans

APPELLATION: FRONSAC

VINEYARD SURFACE: 9 HECTARES

PRODUCTION: 60,000 BOTTLES (ESTIMATE)

SOILS: CLAY AND LIMESTONE & CLAY AND SILT

AGE OF VINEYARD: 20 YEARS

GRAPE VARIETIES: 76 % MERLOT NOIR

16 % CABERNET FRANC

8 % CABERNET SAUVIGNON

VINIFICATION: MANUAL HARVEST FROM SEPTEMBER 19 TO SEPTEMBER 29

TRADITIONAL 25-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 2008

CHARACTERISTICS: A RATHER ATYPICAL YEAR IN TERMS OF WEATHER CONDITIONS. SPRING WAS COOL

BUT DRY, JULY VERY HOT, AUGUST UNEVEN AND SEPTEMBER TWO-SIDED:

FIRST INTENSELY HOT, THEN SUDDENLY VERY COOL. A REAL VINTNER'S VINTAGE, WHERE QUALITY DEPENDED FIRST ON VINEYARD WORK, THEN ON HARVESTING SPEED. VERY NICE CLASSIC STYLE WITH ENOUGH DEPTH TO PLEASE FOR AT LEAST TEN YEARS.

VERY INTENSE COLOUR, NOSE OF RIPE FRUIT, RATHER CONCENTRATED, ROUND AND SOFT, WITH GOOD TANNINS THAT WILL SOFTEN WITH MATURATION.

FOOD MATCHES: SERVING TEMPERATURE: 16 °C

PEAK: 2010 TO 2015

