

CHATEAU 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 pump-overs 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