

# CHATEAU MOULIN HAUT VILLARS 2005



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	9 hectares
<b>PRODUCTION:</b>	61,000 bottles
<b>SOILS:</b>	Clay and limestone & Clay and silt
<b>AGE OF VINEYARD:</b>	20 years
<b>GRAPE VARIETIES:</b>	88 % Merlot Noir 7 % Cabernet Sauvignon 5 % Cabernet Franc
<b>VINIFICATION:</b>	Manual harvest from September 16 to September 30 Traditional 24-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
<b>MATURATION:</b>	100 % barrel-aged for 10 months Fined with fresh egg whites Bottled in March 2007
<b>CHARACTERISTICS:</b>	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. <b>Silver Medal at the Contest of Great Wines of France in Mâcon 2007</b>
<b>FOOD MATCHES:</b>	Entrecôte steak, Grilled duck breast, Wild boar Serving temperature: 16 °C Peak: 2010 to 2017