

CHATEAU MOULIN HAUT VILLARS 2007



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	43,000 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	21 years
GRAPE VARIETIES:	91 % Merlot Noir 9 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 21 to October 08 Traditional 24-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 10 months Bottled in March 2009.
CHARACTERISTICS:	Guide Hachette 2011 * "Thierry Gaudrie used to be an oenologist-consultant in the Blaye-area, when he returned to the family estate in 1991. Since then, he contributed a lot to the undeniable reputation of this wine which today belongs definitely to the greatest wines of Fronsac. His 2007 delivers discreet perfumes of blackberry and blackcurrant, in harmony with an elegant wood aroma. The full bodied and round mouth goes with a rich tannin which will become suppler in the final. This is a wine to keep, to enjoy in two to five years with a loin of lamb. The second wine of the estate, Ch. Moulin Haut Villars , with cherry and spicy aromas, is selected, too. " Silver Medal at the Contest of Great Wines of France in Mâcon 2010
FOOD MATCHES:	Salad with duck gizzards, Osso buco alla milanese Serving temperature: 16 °C Peak: 2009 to 2013