

# CHATEAU MOULIN HAUT VILLARS 2008



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	9 hectares
<b>PRODUCTION:</b>	38,000 bottles
<b>SOILS:</b>	Clay and limestone & Clay and silt
<b>AGE OF VINEYARD:</b>	22 years
<b>GRAPE VARIETIES:</b>	87 % Merlot Noir 13 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from September 06 to October 14 Traditional 24-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
<b>MATURATION:</b>	100 % barrel-aged for 12 months Bottled in March 2010.
<b>CHARACTERISTICS:</b>	<b>Back to earth... Back to classicism!</b> Many tasters affirm that 2008 is the best vintage since 2005! One thing is certain: 2008 is praise to slowness, slow ripening due to a long and beautiful late season and very slow evolution in barrels. It is a marathon runner and will show its dense tannins and its closed character for a long time, but only timidly its huge potential. <b>This is a vintage for real Bordeaux-Lovers.</b>
<b>FOOD MATCHES:</b>	Beef stew, Ham with madeira sauce, Rack of lamb Serving temperature: 16 °C Peak: 2012 to 2016