

CHATEAU MOULIN HAUT VILLARS 2006



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	64,000 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	20 years
GRAPE VARIETIES:	72 % Merlot Noir 14 % Cabernet Franc 14 % 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 Bottled in 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, the 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. Gold Medal at the World Contest of Brussels 2009.
FOOD MATCHES:	Duck à l'orange, Bresse chicken with truffles Serving temperature: 16 °C Peak: 2009 to 2014