

CHATEAU MOULIN HAUT VILLARS 2008



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	33,000 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	22 years
GRAPE VARIETIES:	87 % Merlot Noir 13 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from 06 to October 14 Traditional 24-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months Bottled in March 2010.
CHARACTERISTICS:	Guide Hachette 2012 * This winery belongs to the same family since two centuries and has been managed for twenty years by the oenologist Thierry Gaudrie. The colour of its 2008 is clear and deep. The subtle bouquet reminds us of red fruit, spices and vanilla. The tannins were extracted with acuteness and back up a long, fruity and harmonious palate. This wine can be tasted now or within three or four years. The Moulin Haut Villars 2008 is quoted for its freshness and intensiv fruit.
FOOD MATCHES:	Beef stew, Ham with madeira sauce, Rack of lamb Serving temperature: 16 °C Peak: 2012 to 2016