

CHATEAU MOULIN HAUT VILLARS 2009



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	60,000 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	23 years
GRAPE VARIETIES:	89 % Merlot Noir 9 % Cabernet Sauvignon 2 % Cabernet Franc
VINIFICATION:	Manual harvest from September 23 to October 07. Traditional 24-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months Bottled in March 2011.
CHARACTERISTICS:	After a contrasted spring, the summer gave us heat and dryness, followed by a dream of an autumn. This 2009 has a rare smoothness and velvet tannins. We are very happy to renew with last century's outstanding sun-vintages. It can be kept around fifteen years because of its natural richness
FOOD MATCHES:	Entrecôte steak, Grilled duck breast, Wild boar Serving temperature: 16 °C Peak: 2014 to 2018