

CHATEAU MOULIN HAUT VILLARS 2011



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	52,500 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	25 years
GRAPE VARIETIES:	88% Merlot Noir 10 % Cabernet Sauvignon 2 % Cabernet Franc
VINIFICATION:	Manual harvest from September 14 to September 27. Traditional 23-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months Bottled in March 2013.
CHARACTERISTICS:	The dryness goes on,... to concentrate wines! A strange climate, as we had never seen it before: summer instead of spring, rather fresh July, an early autumn which gives way in the middle of September to the return of summer temperatures. We get confused about it, but the vine remains a Mediterranean plant. This 2011 is great pleasure to see – and even more to taste, it is round and full of warmth, with well built tannin, for a rather long ageing. This quality series is not only a trilogy, but even a tetralogy: 2008 – 2009 – 2010 and now 2011. Bronze Medal at the Contest of Great Wines of France Mâcon 2014
FOOD MATCHES:	Beef stew, Ham with madeira sauce, Rack of lamb Serving temperature: 16 °C Peak: 2015 to 2019