

# CHATEAU MOULIN HAUT VILLARS 2012



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| <b>COMMUNE:</b>          | Saillans   |
| <b>APPELLATION:</b>      | Fronsac  |
| <b>VINEYARD SURFACE:</b> | 9 hectares   |
| <b>PRODUCTION:</b>       | 56,000 bottles   |
| <b>SOILS:</b>            | Clay and limestone & Clay and silt   |
| <b>AGE OF VINEYARD:</b>  | 25 years   |
| <b>GRAPE VARIETIES:</b>  | 93% Merlot Noir<br>7 % Cabernet Sauvignon  |
| <b>VINIFICATION:</b>     | Manual harvest from October 2 <sup>nd</sup> to October 16 <sup>th</sup> .<br>Traditional 21-day maceration with twice-daily pump-overs<br>Fermentation temperature: 28 °C  |
| <b>MATURATION:</b>       | 100 % barrel-aged for 12 months<br>Bottled in April 2014.  |
| <b>CHARACTERISTICS:</b>  | A little climatic miracle...!<br>After a nice start of an ideal spring the weather turned fresh and humid until the middle of July – and our spirits were low.<br>August and September brought back sun and heat, so they gave the missing energy to the vines in order to ripen and refine the beautiful grapes which were ready to harvest in the beginning of October.<br>Indeed, the quantity is very small, but who will care about that in some years time, when we will taste such a wonderful outcome! |
| <b>FOOD MATCHES:</b>     | Salad with duck gizzards, Osso buco alla milanese<br>Serving temperature: 16 °C<br>Peak: 2016 to 2020  |