

CHATEAU MOULIN HAUT VILLARS 2010



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	36,900 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	24 years
GRAPE VARIETIES:	87% Merlot Noir 8 % Cabernet Sauvignon 5 % Cabernet Franc
VINIFICATION:	Manual harvest from September 29 to October 14. Traditional 26-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 10 months Bottled on March, 21 st , 2012.
CHARACTERISTICS:	Guide Hachette 2014* "In 2012, the Gaudrie-family celebrated their 200 years of presence at this 30 ha winery. Here, quality wines are produced regularly: 2010 is full of character, with an intensive nose of ripe fruit (cherry, plum) and tobacco, as well as a slight, not unpleasant vegetal touch. The mouth is dense, strong and generous. It is supported by a powerful tannin which will guarantee a long ageing to this wine (at least three to five years). The Château Moulin Haut Villars 2010 , elegant, round and silky, deserves a star, too. You can enjoy it a little younger." Silver Medal at the Contest of Independent Vintners 2013 Silver Medal at the World Contest of Brussels 2009.
TASTING:	Serving temperature: 16 °C Drinking window: 2015 to 2020

