

CHATEAU MOULIN HAUT VILLARS 2012



COMMUNE:	Saillans
APELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	34,400 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	25 years
GRAPE VARIETIES:	93% Merlot Noir 7 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from October 2 nd to October 16 th . Traditional 21-day maceration with twice-daily pump-overs Fermentation temperature : 28 °C
MATURATION:	100 % barrel-aged for 12 months Bottled on April, 10 th , 2014.
CHARACTERISTICS:	A little climatic miracle...! After a nice start of an ideal spring, the weather turned fresh and humid until the middle of July – and our spirits were low. 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 be harvested in the beginning of October. Indeed, the quantity is very small, but who will care about that in some years, when we will taste such a wonderful outcome!
TASTING:	Serving temperature: 16 °C Drinking window: 2016 to 2020