

CHATEAU MOULIN HAUT VILLARS 2013



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	5,000 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	26 years
GRAPE VARIETIES:	74% Merlot Noir 16% Cabernet Franc 10% Cabernet Sauvignon
VINIFICATION:	Manual harvest from October 6 th to October 10 th . Traditional 22-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months Bottled on March, 24 th , 2015.
CHARACTERISTICS:	An unforgettable vintage... ! As long as winemakers remember, 2013 is different from the last vintages, and this is what makes it so special. Late, varied, stressful, with little quantities, it turned our landmarks of these last years upside down. It is definitely a vintner's vintage. Thanks to a severe selection – only 15% of the Grand Wine – we can proudly present today a new vintage in the lineage of the former wines, with the same quality level which is typical for Château Moulin Haut Villars.
TASTING:	Serving temperature: 16 °C Drinking window: 2017 to 2020