

CHATEAU MOULIN HAUT VILLARS 2014



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	44,700 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	25 years
GRAPE VARIETIES:	90% Merlot Noir 8 % Cabernet Sauvignon 2 % Cabernet Franc
VINIFICATION:	Manual harvest from September 30 th to October 8 th . Traditional 20-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months Bottled on March, 23 rd , 2016.
CHARACTERISTICS:	A beautiful September miracle! Two exceptional months of beautiful weather showed the rhythm of this amazing vintage: a hot June full of light made the blossoming of the vines beautiful, homogenous and quick. September was very hot and dry and gave us very ripe grapes full of sun. Beautiful fruit, round tannin and a smooth mouth. Thus, you can appreciate this wine young already, or keep it for about fifteen years. Gold Medal at the Contest of Independent Vintners 2017.
TASTING:	Serving temperature: 16 °C Drinking window: 2018 to 2022

