

# CHATEAU MOULIN HAUT VILLARS 2015



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|--------------------------|---|
| <b>COMMUNE:</b>          | Saillans  |
| <b>APPELLATION:</b>      | Fronsac   |
| <b>VINEYARD SURFACE:</b> | 9 hectares  |
| <b>PRODUCTION:</b>       | 45,000 bottles  |
| <b>SOILS:</b>            | Clay and limestone & Clay and silt  |
| <b>AGE OF VINEYARD:</b>  | 25 years  |
| <b>GRAPE VARIETIES:</b>  | 95% Merlot Noir<br>5 % Cabernet Sauvignon   |
| <b>VINIFICATION:</b>     | Manual harvest from September 24 <sup>th</sup> to October 6 <sup>th</sup> .<br>Traditional 24-day maceration with twice-daily pump-overs<br>Fermentation temperature: 30 °C   |
| <b>MATURATION:</b>       | 100 % barrel-aged for 12 months<br>Bottled on April, 27 <sup>th</sup> , 2017.   |
| <b>CHARACTERISTICS:</b>  | <b>A very special climate... !</b><br>A fresh start for this spring, then the vines grew and blossomed quickly thanks to a very long period of dry and very hot weather. (April to July). The rain in August was favourable to the vines because it reduced drought stress to its reasonable extent. The rains of middle September feigned the winemakers' good humour a bit, but not the very beautiful quality of the vintage which we brought into the cellar by the end of September and the beginning of October during sunny days.<br>Very beautiful fruit, round tannins and a smooth mouth - these are the most beautiful qualities of this vintage which reminds us a lot of 2009. |
| <b>TASTING:</b>          | Serving temperature: 16 °C<br>Drinking window: 2019 to 2023   |