

CHATEAU MOULIN HAUT VILLARS 2016



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	64,000 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	25 years
GRAPE VARIETIES:	82% Merlot Noir 12 % Cabernet Franc 6 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from October 3 rd to October 18 th .. Traditional 31-day maceration with twice-daily pump-overs Fermentation temperature: 30 °C
MATURATION:	100 % barrel-aged for 12 months Bottled on March, 23 rd , 2018.
CHARACTERISTICS:	2016 : My beautiful winemaker-summer ! After an extremely rainy and cool winter and spring, an incredible dryness settled down from the end of June to the end of October. The vines did not need more than that for producing wonderful, ripe grapes. A staggering vintage ! Silver Medal at the Contest of Independent Vintners 2019.
TASTING:	Serving temperature: 16 °C Drinking window: 2020 to 2025