

# CHATEAU MOULIN HAUT VILLARS 2017



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	9 hectares
<b>PRODUCTION:</b>	22,000 bottles
<b>SOILS:</b>	Clay and limestone & Clay and silt
<b>AGE OF VINEYARD:</b>	25 years
<b>GRAPE VARIETIES:</b>	53 % Merlot Noir 33 % Cabernet Franc 14 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from September 20 <sup>th</sup> to October 3 <sup>rd</sup> . Traditional 28-day maceration with twice-daily pump-overs Fermentation temperature: 29 °C
<b>MATURATION:</b>	100 % barrel-aged for 12 months Bottling in March 2019.
<b>THE VINTAGE:</b>	<b>2017, a surprising year!</b> After a short and rather mild winter, a short wave of cold by the end of April divested us of 50% of our harvest: half of our vineyard froze. 2017 kept being the year of alternate hot and cold periods. These weather variations and a very dry summer were helpful for the vineyard and the maturity of the grapes, and made the vintage rich and very elegant. A very ripe vintage indeed which will be easy to drink even young. A limited production in terms of quantity, but a very beautiful quality.
<b>TASTING:</b>	Serving temperature: 16 °C Drinking window: 2020 to 2025