

CHATEAU MOULIN HAUT VILLARS 2018



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	67,000 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	25 years
GRAPE VARIETIES:	93 % Merlot Noir 7 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 21 st to October 8 th Traditional 28-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	50 % barrel – 50% vat. Bottling on March, 23 rd 2020
THE VINTAGE:	After a cool spring, it took some time before the weather became nice. But all of a sudden, the vines woke up under a wonderful sun which warmed up the atmosphere quickly for an incredibly long time from July to October. The dream of each winemaker: a calm harvest, from day to day, according to the ripeness of the grapes, no stress...! A vintage which belongs to the family of the «Outstanding Ones», like 2010 or 2005.
TASTING:	Serving temperature: 16 °C Drinking window: 2020 to 2025