

# CHATEAU MOULIN HAUT VILLARS 2018



<b>COMMUNE:</b>	Saillans
<b>APELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	9 hectares
<b>PRODUCTION:</b>	67,000 bottles
<b>SOILS:</b>	Clay and limestone & Clay and silt
<b>AGE OF VINEYARD:</b>	25 years
<b>GRAPE VARIETIES:</b>	93 % Merlot Noir 7 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from September 21 <sup>st</sup> to October 8 <sup>th</sup> Traditional 28-day maceration with twice-daily pump-overs Fermentation temperature: 28 °C
<b>MATURATION:</b>	50 % barrel – 50% vat. Bottling on March, 23 <sup>rd</sup> 2020
<b>THE VINTAGE:</b>	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.
<b>TASTING:</b>	Serving temperature: 16 °C Drinking window: 2021 to 2028