

# CHATEAU MOULIN HAUT VILLARS 2019



<b>COMMUNE:</b>	Saillans
<b>APELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	9 hectares
<b>PRODUCTION:</b>	42,000 bottles
<b>SOILS:</b>	Clay and limestone & Clay and silt
<b>AGE OF VINEYARD:</b>	25 years
<b>GRAPE VARIETIES:</b>	95 % Merlot Noir 5 % Cabernet Sauvignon
<b>VINIFICATION:</b>	Manual harvest from October 1 <sup>st</sup> to 9 <sup>th</sup> . Traditional 28-day maceration with one-daily pump-overs Fermentation temperature: 28 °C
<b>MATURATION:</b>	50 % barrel – 50% vat. Bottling on April 2021
<b>THE VINTAGE:</b>	<b>The wonderful conclusion of an absolutely untypical year.</b> A very dry winter, a rather cool spring, a very humid June and finally a strong summer dryness gave its very special character to the 2019 vintage. In spite of these vagaries of climate, the wines are amazingly balanced, very rich, without excess and with wonderful, soft tannins. A very generous, but elegant wine, a real success. <b>1 Star Guide Hachette 2023</b>
<b>TASTING:</b>	Serving temperature: 16 °C Drinking window: 2023 to 2028