

CHATEAU MOULIN HAUT VILLARS 2020



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	62,000 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	25 years
GRAPE VARIETIES:	95 % Merlot Noir 5 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 18 th to 29 th . Traditional 26-day maceration with one-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	50 % barrel – 50% vat. Bottling on 15 th of March 2022
THE VINTAGE:	A vintage we will all remember... also for its exceptional quality. Another very dry winter, a hot and early spring, which ended wet, but turned into a summer of - according to winemaker's memory - unprecedented dryness. All this made the 2020 vintage exceptionally rich. The wines are full bodied and strong, with a huge ageing ability.
TASTING:	Serving temperature: 16 °C Drinking window: 2024 to 2030