

CHATEAU MOULIN HAUT VILLARS 2021



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	9 hectares
PRODUCTION:	6,300 bottles
SOILS:	Clay and limestone & Clay and silt
AGE OF VINEYARD:	25 years
GRAPE VARIETIES:	75 % Merlot Noir 25 % Cabernet Franc
VINIFICATION:	Manual harvest from October 6 th to 9 th . Traditional 21-day maceration with one-daily pump-overs Fermentation temperature: 28 °C
MATURATION:	100 % barrel. Bottling on 23 rd of March 2023
THE VINTAGE:	A vintage that marks a return to classicism Fruity, tasty and light, in short: delicious from its youth. After a mild winter, a dry spring and then plenty of rain, our summer was cool but dry, fortunately followed by a sunny autumn that was warmer than summer itself. Luckily, autumn is the season for winegrowers... Fruity, round and velvety wines, very tasty.
TASTING:	Serving temperature: 16 °C Drinking window: 2024 to 2028