

# CHATEAU MOULIN HAUT VILLARS 2022



<b>COMMUNE:</b>	Saillans
<b>APPELLATION:</b>	Fronsac
<b>VINEYARD SURFACE:</b>	9 hectares
<b>PRODUCTION:</b>	52,000 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 September 20 <sup>th</sup> to 30 <sup>th</sup> . Traditional 25-day maceration with one-daily pump-overs Fermentation temperature : 28 °C
<b>MATURATION:</b>	50 % barrel – 50% vat. Bottling on April 2024
<b>THE VINTAGE:</b>	<b>A vintage that collects all the superlatives:</b> earliness, warmth, sunshine, dryness, ripeness... After a mild winter, an early and already warm spring was followed by a dry, hot and windy, but not scorching, summer. A near-summer harvest rounded off what is sure to be a vintage to remember. Another exceptional vintage? Indeed, but why deprive yourself of the best when you can achieve excellence?
<b>TASTING:</b>	Serving temperature: 16 °C Drinking window: 2025 to 2031