

# CHÂTEAU LA MOULINE



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VINTAGE 2021

MOULIS EN MÉDOC AOP (PDO) - SUPERIOR CRU BOURGEOIS



### Eye

Purple red



### Nose

Black fruits –toasted-  
woody



### Mouth

Creamy – tannins  
fades- Good length-  
suave



### Grape varieties

70% MERLOT – 30%  
CABERNET  
SAUVIGNON



### Soil

Limestons clay and  
gravelly



### Harvest

Plot selection

## WINE-MAKING

Vinification without SO2 with a passage on a densimetric sorting table..

Maceration and alcoholic fermentation are gentle and delicate.

A daily tasting allows extractions to be managed and determine the date of discharge.

Fermentation temperatures are adapted according to the grape varieties and terroirs.

Aging and refining is carried out 100% in new barrels for 18 months.