

CHÂTEAU LA MOULINE



CHATEAU LA MOULINE MOULIS EN MÉDOC AOP (PDO)

2019 VINTAGE



Eye
Crimson red



Nose
Blackberry and
blackcurrant nose
supported by a fine and
elegant woodiness



Palate
Melted wood with
silky tannins carried by
ripe fruits. Long and
elegant finish



Grape varieties
Merlot, Cabernet
Sauvignon, Cabernet
Franc, Petit Verdot



Soil
Clay-gravel



Harvest
Plot selection

WINE-MAKING

Traditional Médoc style, daily pumping over with delestage in the middle of the AF.

Fermentation temperature 30° C

Aging and maturation are carried out in 30% new barrels, 30% one-wine barrels, 30% two-wine barrels, in 225L French wood.