

CHÂTEAU LA MOULINE



CHÂTEAU LA MOULINE MOULIS EN MÉDOC AOP (PDO) - SUPERIOR CRU BOURGEOIS

VINTAGE 2023 - 13°



Eye

Dense and glossy purple color



Nose

Red berries, spices, a delicate hint of vanilla



Mouth

Smooth, with well-integrated tannins, good length, a luscious wine



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.