

CHÂTEAU LA MOULINE



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VINTAGE 2023 - 13°

MOULIS EN MÉDOC AOP (PDO) - SUPERIOR CRU BOURGEOIS



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 ans terroirs.

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