

CHÂTEAU LA MOULINE



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AOP MOULIS EN MÉDOC - CRU BOURGEOIS SUPÉRIEUR

VINTAGE **2022**



Deep red



Wild berries
Lapsang tea notes



Smooth and full-bodied
Long-lasting on the palate

VINEYARD WORK



- Grapes grown using organic farming methods.
- Natural fertilization with compost and green fertilizer.
- Manual debudding.
- Mechanical soil preparation to preserve the biological activity and diversity.
- Grape harvest from september the 16th.

GRAPE VARIETIES AND SOILS



70% Merlot Noir.
Clay-loam.
Planting years: 1991, 2000, 2017.
Average yield: 41 hL/ha.

30% Cabernet Sauvignon.
Pyrenean Graves.
Planting years: 1993, 2008, 2014, 2016.
Average yield: 29 hL/ha.

WINEMAKING AND AGEING



- Plot-by-plot harvesting to preserve the unique character of each terroir.
- Winemaking with no added sulphite during fermentation.
- Maceration at a moderate temperature, prioritising gentle extraction.
- 3-week fermentation and maceration.
- Aged for 18 months in 300 liters barrels (French oak) with varying degrees of toasting.
- Alcohol content: 12,5% vol.

FOOD AND WINE PAIRINGS

Far from being stuffy, this wine, made from grapes in the process of converting to organic farming, pairs just as well with a vegetable tagine, a lentil curry, a platter of grilled mushrooms or a beef entrecôte. Its tannic structure complements both plant-based and meat-based dishes. It's the perfect choice to add a twist to both aperitifs and dinner.