



# CHATEAU LA MOULINE

Moulis - Red 2016

|                           |   |
|---------------------------|---|
| <b>Region :</b>           | Bordeaux  |
| <b>Appellation :</b>      | Moulis  |
| <b>Classification :</b>   | Cru Bourgeois   |
| <b>Color :</b>            | Red   |
| <b>Vintage :</b>          | 2016  |
| <b>Grapes :</b>           | Cabernet franc (3%) / Cabernet Sauvignon (57%) / Merlot (39%) / Petit Verdot (1%) |
| <b>Alcoholic degree :</b> | 13 %  |
| <b>Bottle size :</b>      | 75 cl   |



## WINEMAKING

Sustainable viticulture.

Vendanges manuelles et mécaniques.

Total destemming, Whole grapes, Fermentation in stainless steel vats, Malolactic fermentation, Traditional vinification.

Ageing in new oak barrel, Ageing in oak barrel used for one previous vintage, Ageing in oak barrel used for two previous vintages, Ageing in stainless steel vats, Light filtering.

Sols argilo-calcaires, Sols argilo-graveleux.



## TASTING

**APPEARANCE :** Black colour, dark, black highlights.

**NOSE :** Aromatic, powerful, violet aromas, intense morello cherry aromas, intense black fruit aromas, intense red fruit aromas, slight black pepper aromas, subtle new oak aromas, subtle oak aromas.

**PALATE :** Complex, powerful, unctuous, subtle violet overtones, powerful black fruit hints, slight vanilla hints, elegant tannin, fine tannin, smooth tannin, round, structured body, strong intensity, long length.



## SERVING

**AGING :** Ageing from 2018 to 2030



**FOOD MATCHES :** Lamb chop, Grilled entrecote steak, Red meats, Game, Cheeses



## REWARDS & RATINGS

Jancis Robinson 2017 : 15.5/20

Concours mondial de Bruxelles 2019 : Silver medal

Concours des vins des vignerons indépendants 2019 : Silver medal

ELLE à Table 2019 : Gold medal

Concours international Gilbert et Gaillard 2018 : Gold medal

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