



L'Eminence De La Mouline

Moulis - Red 2016

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

Concours international Gilbert et Gaillard 2018 : Gold medal

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