

CHATEAU MOULIN BLANC

MONTAGNE SAINT-EMILION AOC



HISTORICAL :

Château Moulin Blanc is a family property created in 1937 in the commune of Néac. It is the third generation of the Vauvrecy-Boutet family to run this 4.5 hectare estate, which has been certified organic since the 2014 vintage. The wine has an intense and deep colour, an expressive bouquet of ripe grapes and fine, well-placed tannins that will guarantee a fine evolution.

TERROIR :

Clay-sandstone.

SURFACE :

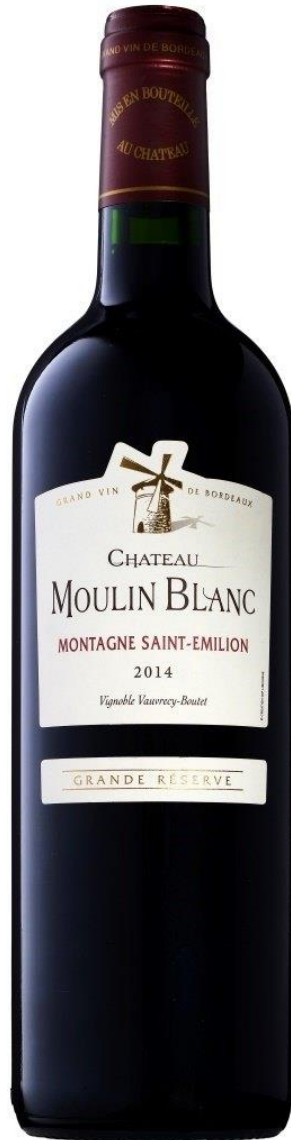
4,5 hectares.

GRAPE VARIETIES :

80 % Merlot.
10 % Cabernet Sauvignon.
10 % Cabernet Franc and Malbec.

CULTIVATION :

Average age of the vineyard: 65 years.
Yield: Between 25 and 40 hl / ha.
Planting density : 6600 vines/ha.
Mechanical tillage. Manual harvesting.
Sorting of the grapes in the vineyard.
The property has been certified organic since 2014.



VINIFICATION AND AGEING :

Traditional vinification in stainless steel and concrete vats.

Aged for 12 months, 50% in vats and 50% in oak barrels.

Estate vacuum bottling.

SERVICING AND PAIRING :

Operating temperature: 17 / 18 °C.

Decant 1 or 2 hours before serving.

The wine is not treated, deposit is natural.

The product goes well with meats such as beef, duck breast, game in the oven or in salmis and cheeses such as comté, sheep's milk cheese, Saint-Nectaire.

AWARDS :

2015 VINTAGE :

Gold Caves Particulières

