



ESPRIT DE VIOLETTE

MOULIS EN MEDOC AOC



HISTORIQUE :

Esprit de Violette is the result of the art of gathering the soils and the know-how. Only the best grapes, coming from ten owners of Moulis who are members of the cellar, are selected for this cuvée.

Its ageing in barrels confers it a great expression of fruits, openness, suppleness and neatness.

TERROIR :

Gravel and clay-limestone.

SUPERFICIE :

5 hectares.

GRAPE VARIETIES :

60 % Merlot.
40 % Cabernet Sauvignon.

CULTIVATION :

Yield : between 40 and 50 hl / ha.
Sorting of the grapes in the vineyard and in the cellar.
Plantation density : 6600 feet/ha. Mechanical groundwork. Sustainable cultivation.



VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.

Minimum 3 weeks vatting.

Estate vacuum bottling.

SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.

Decant one or two hours before tasting.

Wine is not treated, deposit is natural.

This wine will match roasted beef, duck, games and a choice of cheeses.: Comté, brebis, sheddar.

AWARDS :

2019 VINTAGE : Bronze Paris 2022

2018 VINTAGE : Gold Féminalises 2022.

2016 VINTAGE : Silver International competition of Lyon 2020.



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