



CHATEAU VIOLETTE

MOULIS EN MEDOC AOC



HISTORICAL :

The origin of Château Violette dates back to the very beginning of the 20th century. Mr Bégu, a retired gendarme, acquired a few hectares of hybrid vines at auction. His son, Pierre Fernand, took over in the 1950s and replanted the whole vineyard in the following decade.

Joëlle and Monique, his two daughters, took over in 2002. The name Violette was born from Joëlle's memories as a young girl, who in the spring picked violets between the rows of vines.

TERROIR :

Gravel and clay-limestone.

SURFACE :

5 hectares

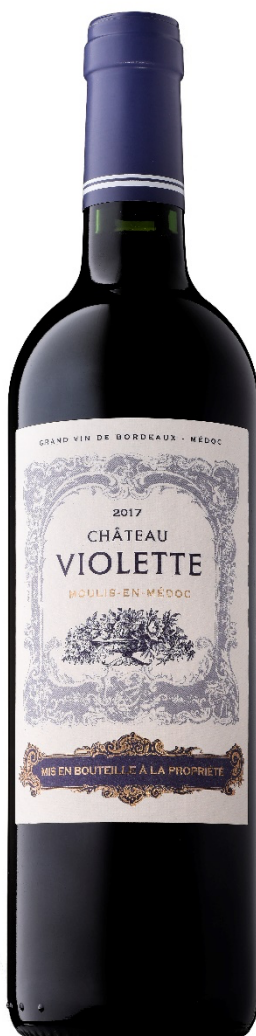
GRAPE VARIETIES :

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.
HVE3 from the 2019 vintage



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 :

2020 VINTAGE : Gold Paris 2022
2019 VINTAGE : Silver Féminale 2022
2018 VINTAGE : Gold Féminale 2021 + 1 *
Guide Hachette.
2016 VINTAGE : 90 Wine Enthusiast + Gold Bordeaux 2019.
2015 VINTAGE : Silver Bordeaux 2018.
2014 VINTAGE : Silver Paris 2016.
2012 VINTAGE : Bronze IWC 2016.

