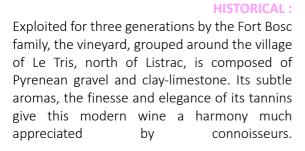
### **CHATEAU VIEUX MOULIN**

# MEDOC JUNION DES CAVES DU MEDOC

## **C**ru **B**ourgeois LISTRAC-MEDOC AOC





#### **TERROIR:**

Gravel and clay-limestone.

#### **SURFACE:**

10 hectares

#### **GRAPE VARIETIES:**

58 % Merlot. 35 % Cabernet Sauvignon. 7 % Petit Verdot.

#### **CULTIVATION:**

Yield: between 40 and 50 hl/ha. Sorting of the grapes in the vineyard and in the cellar. Mecanical groundwork.

Sustainable cultivation.

HVE3 from the 2019 vintage









#### **VINIFICATION AND AGEING:**

Medocan traditional vinification in thermoregulated stainless steel vats.

Aged for 12 months in oak barrels.

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, deer and a choice of cheeses.: Comté, brebis, camembert.

#### **AWARDS:**

**2020 VINTAGE**: 90-91 James Suckling. **2019 VINTAGE**: 91 Decanter 2022. **2018 VINTAGE**: 90 James Suckling.

2016 VINTAGE: Silver Paris 2019 + 2\* guide

Hachette 2020.

**2015 VINTAGE :** Gold Paris 2017 + 91 Wine

Enthusiast.

**2014 VINTAGE**: 91 Wine Enthusiast + Bronze

Decanter 2017.

2013 VINTAGE: Silver Bordeaux 2016 + Bronze Paris 2015 + citation guide Hachette 2017. 2012 VINTAGE: Bronze à Paris 2014 + Bronze

IWC 2016.





