

CHATEAU VIEUX MOULIN

Cru Bourgeois

LISTRAC-MEDOC AOC



HISTORICAL :

Exploited for three generations by the Fort Bosc family, the vineyard, grouped around the village of Le Tris, north of Listrac, is composed of Pyrenean gravel and clay-limestone. Its subtle aromas, the finesse and elegance of its tannins give this modern wine a harmony much appreciated by connoisseurs.

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. Mechanical groundwork.
Sustainable cultivation.
HVE3 from the 2019 vintage

VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated 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.



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