



CHATEAU DU MOULIN ROUGE

CRU BOURGEOIS

HAUT-MÉDOC

2014

Appellation d'Origine Contrôlée: Haut-Médoc

Classification : Cru Bourgeois.

Geographic location : 35 km (22 miles) from Bordeaux on the « Route des Châteaux »
Cussac-Fort-Médoc is 6 km (under 4 miles) from the Appellation of Margaux and next to that of Saint-Julien-Beychevelle.

Surface area : 20 hectares .

Soil type : gravelly hillocks.

Grape varieties : 50 % Merlot, 40 % Cabernet Sauvignon, 10 % Cabernet Franc.

Average vine age : 40 years.

Traditional Vinegrowing : Pruning Guyot Double, Sucker removal, Deleafing, Green harvest
Harvesting exclusively carried out by hand.

Vinification : Two sortings are realised in the cellar. Fermentations in stainless steel vats with temperature control. Pumping over and maceration are suitable to the grapes.

Selection : This wine is from the selection of 50% of the best grapes.

Ageing : 12 months in new French oak barrels, a third of which are changed every year.

Bottling : 21 months following the grape harvest : 9 May 2016.

Production : 120 000 bottles.

ALL OUR WINES ARE MADE, AGED AND BOTTLED ON THE ESTATE.

Tasting notes

October 2017, Guide Hachette, 1 étoile

Mi-merlot, mi-cabernet, un vin qui a du caractère, comme l'annonce sa robe franche et flamboyante. Son bouquet tout en finesse associe les fruits noirs (cassis) et les épices. Le palais se montre expressif, savoureux et aromatique. Résultant d'un élevage bien mené, le boisé se fond doucement, tout en laissant sa marque épicée.

April 2017, Decanter magazine : 89/100.

January 2017, Wine Enthusiast : 88/100 .

Showing considerable new wood flavors, this is more vanilla and mint than fruit. That said, it does have the potential to bring out more of the black currant fruit of the vintage. As its juicy acidity softens, it will be ready to drink from 2018.

November 2016, Jancis Robinson : 15,5/20

October 2016, Neal Martin, The Wine Advocate : 86/100

April 2016, Médaille de Bronze au Concours Général Agricole de Paris

April 2016, Médaille de Bronze au Concours de Macon.

Note Decanter Avril 2015: 16,25/20 ; 87/100

Big, broad wine with depth and good tannins. Drink 2018-2024.

May 2015, Gault et Millau (Eric Riewer et Yohan Castaing) 14-15

May 2015, Bettane et Desseauve: 14,5/15