

CHATEAU DU MOULIN ROUGE



Appellation: 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) far from Margaux appellation and next to Saint-Julien.

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

Environmental certification: AREA and SME des Vins de Bordeaux.

Vinification: Two sorting 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: 2 - 5 May 2017

Production: 138 000 bottles

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

Tasting Notes

James Suckling, February 2018: **93**

Wine Enthusiast, January 2018: **90**

Gault & Millau, January 2018: **15/20**

Neal Martin, The Wine Advocate, November 2017: **88**

Open red cherry and cranberry-scented bouquet with a touch of greenness that I can abide. The palate is medium-bodied with supple tannin, bright red berry fruit, fleshy and quite sensual in the mouth with a nicely detailed finish attesting to some very well-integrated oak. This is a well-crafted Haut-Médoc to enjoy over the next decade. Drink date : 2017-2027.

Concours de Bordeaux, Vins d'Aquitaine 2017 : Silver Medal

Jancis Robinson, October 2017 : **16**

Bright crimson, good fresh perfume, sleek and polished - one of the best Moulin Rouge I remember tasting. Real drive here. Drink 2018 – 2023.

Decanter 2017 : Silver Medal, score 90 / 100

Dark and discreet aromas of minerals and dark cherries. Fresh silky palate, spicy red berry fruit, plums, reassuringly dry finish.