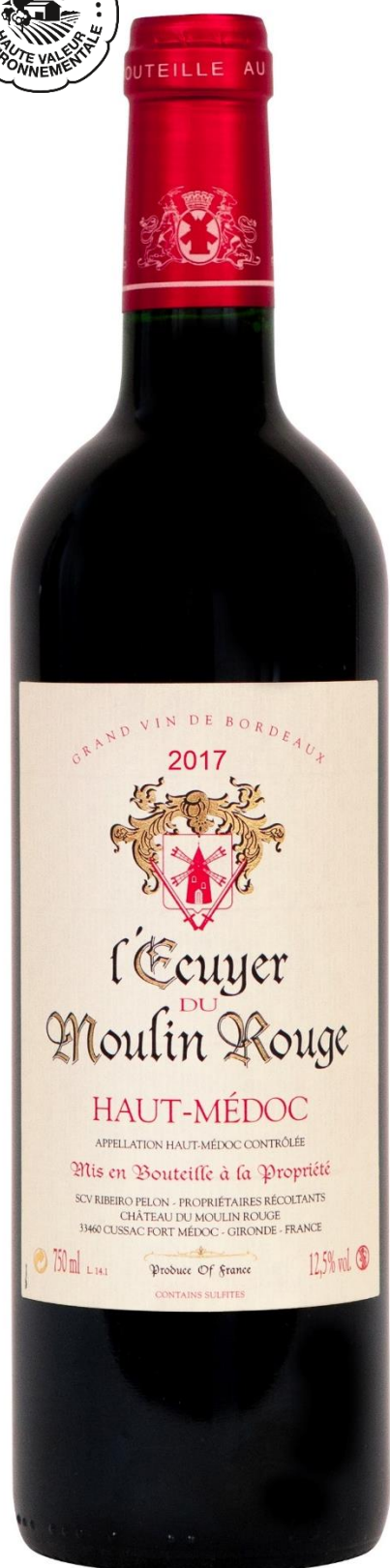


L'ECUYER DU MOULIN ROUGE



VINTAGE: 2017

APPELLATION: Haut-Médoc

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 close to Saint-Julien.

SURFACE AREA: 3 hectares

SOIL TYPE: gravelly hillocks

GRAPE VARIETIES: 60 % Cabernet Sauvignon and 40 % Merlot

AVERAGE VINE AGE: 10 to 15 years

ENVIRONMENTAL CERTIFICATIONS: HVE 3, AREA and SME des Vins de Bordeaux

CERTIFICATION: Vegan (by The Vegan Society)

TRADITIONAL VINEGROWING: Guyot Double pruning, sucker removal, deleafing, green harvest

Harvesting exclusively carried out by hand

HARVEST BEGINNING: 18th September 2017

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.

AGEING: in vats and French oak barrels

BOTTLING: 20 months following harvest – May 2019

PRODUCTION: 12 000 bottles

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