Château du Moulin, Château du Moulin, AOP Haut-Médoc, Rouge, 2018

AOP Haut-Médoc, Bordeaux, France

Sat next to Chasse Spleen and on one of the highest plateaux in the Médoc we find the vineyard of Château du Moulin. A moulin – or windmill – must be high in altitude or it is useless so this accounts for the wonderful sun exposure.

PRESENTATION

Owner José Sanfins just happens to be both director of Château Cantenac Brown as well as winemaking buddy of Eric Boissenot. His day job allows him to analyse the finest equipment and techniques for his own wines – without the need for experimenting with precious few vines. His friendship means that Eric Boissenot – also a winemaker in Lamarque is often on hand to work with José during harvest, sorting and winemaking periods.

WINEMAKING

Healthy viticulture that respects the environment, with de-stemming, leaf stripping, dehulling, green harvesting if necessary. Maceration and fermentation partly in stainless-steel tanks and oak barrels at 28°C. Ageing in oak barrels (45% new barrels) for 15 months.

VARIETALS
Cabernet sauvignon 60%, Merlot 40%

13,5 % VOL.
GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING
17°C / 63°F

AGEING POTENTIAL
10 to 15 years

TASTING
This wine has a beautiful deep ruby colour. On the nose we find lots of complexity with a blend of ripe fruits and spiced notes. A harmonious bouquet with both poise and power thanks to precise use of oak. The attack is elegant, but well structured. Ripe tannins are present but not aggressive, and the velvety finish is long and persistent.

FOOD PAIRINGS
This wine will go very well with a slice of pan-fried foie gras, the tannins, which give structure to the wine, break the fatty side of the recipe. Then, a piece of grilled red meat: duck breast, rib steak or beef tenderloin that goes particularly well with a glass of Haut-Médoc. Strong cheeses: reblochon, abundance, cabralès.

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