



Château Moulin du Bourdieu 2020

AOC Médoc, Bordeaux, France



PRESENTATION

The Médoc region once had around 320 windmills, of which 50 still remain today. The municipalities of North Médoc had more thanks to the draining of marshes by Dutch engineers under Henri IV, allowing for cereal cultivation. In the South, windmills were less numerous but present in each municipality according to the population. Their disappearance is due to the planting of vines in the North and maritime pines in the South, as well as mechanization and flour mills. Today, only the name remains of the Bourdieu mill, which has become a place name in the municipality of Civrac-en-Médoc. Since 2015, the vineyard has been operated by Chantal BOYER.

TERROIR

100% Clay-Limestone

AGEING

Tank

VARIETALS

Merlot 62%, Cabernet sauvignon 32%, Cabernet franc 6%

TECHNICAL DATA

Surface area of the vineyard: 5.5 ha

Contains sulphites.

SERVING

Serve between 16 and 18 degrees

AGEING POTENTIAL

5 to 10 years

TASTING

Very beautiful intense purplish violet color. The already very expressive nose opens up during aeration to notes of blackcurrant and blackberries that have reached their full maturity. Pretty ripe and powerful tannins ensure excellent balance to this wine.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Game, French cuisine, White meat, Red meat, Poultry

REVIEWS AND AWARDS



2022 Gold

Or

70 Millions de Dégustateurs Or

