

Château Haut Mouleyres

AOP Bordeaux - 2025 - **WHITE**

PRESENTATION

"My grandparents moved to Sainte-Radegonde in 1930 and began their vineyard with just 2 hectares of vines-compared to 80 hectares today. They were founding members of the Sainte-Radegonde cooperative winery, located next to their estate. From the vineyard, we have a stunning view of the village, its landmarks, and its windmills. The name of the Château comes from the highest plot on the estate. The name 'Mouleyres' is a regional variation of the word 'Meunier' (meaning miller). It is believed that before vines were planted, the property was the site of well-known and respected windmills... I took over the family estate in 1975 to support my parents."

Jean-Luc Bérot, owner

THE WINE

TASTING

Château Haut-Mouleyres Bordeaux Blanc displays a pale, clear yellow colour with bright reflections. The nose is expressive, revealing floral and fresh citrus notes with a hint of exotic fruit.

On the palate, the attack is lively, with a well-balanced combination of freshness and roundness, extending into a long, saline, and aromatic finish.

SERVING / FOOD PAIRINGS

SERVING: Serve between 9° and 11°C.

FOOD PAIRINGS: This dry Bordeaux white will be an ideal match for Arcachon oysters, roasted cod with beurre blanc, creamy chicken supreme, asparagus risotto, or fresh goat cheeses such as Rocamadour and Sainte-Maure.



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