



Château Grand Moulin 2023

AOC Haut-Médoc, Bordeaux, France

PRESENTATION

The vineyard had been completely uprooted by the former owner in the late 1990s. It was totally replanted in 2016-2017 by young cooperators. This is a true rebirth with a planting density of 6500 vines/ha. The property is operated in the town of Saint-Seurin-de-Cadourne.

TERROIR

100% Clay-Limestone

AGEING

Aging in new oak barrels for 10 months

VARIETALS

Merlot 80%, Cabernet sauvignon 20%

TECHNICAL DATA

Surface area of the vineyard: 10 ha

14 % VOL.

Contains sulphites.

SERVING

Serve between 16 and 18 degrees, open 30 minutes to 1 hour before serving

AGEING POTENTIAL

5 to 10 years

TASTING

Bright and deep color of a beautiful intensity. A nose with aromas of perfectly ripe red fruits. A round, generous mouth, with silky tannins. Beautiful length in the mouth with a toasty finish.

CLASSIC FOOD AND WINE PAIRINGS

Desserts, Game, French cuisine, Red meat, Poultry

