Château Moulin de la Rose, AOP Saint-Julien, Red, 2016

AOP Saint-Julien, Bordeaux, France

The wine is made by Guy Delon, cousin of Jean Hubert Delon and ex-owner of Château Phélan Ségur. Château Moulin de la Rose is made up of many parcels of vines that touch prestigious neighbours Léoville Barton, Gruaud Larose, Beychevelle and Talbot. The result is a wonderfully balanced and elegant wine. Pure satisfaction!

PRESENTATION
Chateau Moulin de la Rose is, to put it simply, a wine that is made on Grand Cru soils, by an owner who has run Grand Cru properties, from a family that has Bordeaux wine running through its veins and from a consultant wine maker who is responsible for the success of 4 of the 5 first growths. Guy Delon and his extended family own some of the most desired vineyards in Saint Julien, and use the services of consultant winemaker Eric Boissenot, perhaps the finest winemaker in the world.

WINEMAKING
30-year-old vine. Viticulture in double Guyot. Manual harvest with sorting in the vineyard. Vinification in thermoregulated stainless steel tanks for a vatting period of 3 weeks. Aging for 20 months in barrels (30% new).

VARIETALS
Cabernet sauvignon 65%, Merlot 35%

13,5 % VOL.
GM: No.

Contains sulphites. Contains 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 rare unclassified growth from Saint-Julien has all of the elegance you would expect, and it balances firm tannins with a classic blackcurrant flavour. It has dark, structured tannins, with layers of wood and acidity on the fragrant finish.

FOOD PAIRINGS
A Saint Julien that will go wonderfully with dishes such as: lamb, game, poultry, veal and beef. Cheeses: Pont l´évêque, Evora, salers, reblochon, époisses.

agriculture RAISONNÉE
Domaine Qualité

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