



Vignobles de Bordeaux

BRUNOLAFON
wine selection



Château Haut-Bellevue, AOP Moulis, Red, 2011

AOP Moulis, Bordeaux, France

Corrine & Alain Roses purchased their property in Moulis in 2005. The vineyard stands opposite Chateau Poujeaux on the finest terroir of the appellation. Just 6000 bottles are produced on this wonderful gravel hill, and the 50/50 blend of Cabernet Sauvignon and Merlot paves the way for a balanced wine in harmony with its terroir. A full bodied, fruity wine that shines among its prestigious neighbours.

PRESENTATION

The Cru Bourgeois Château Grand Tayac in Margaux is a real hidden gem. The consultant winemaker Eric Boissenot helps them to strive for perfection. Widely recognised by their peers as one of the finest winemaking families in the world, the Boissenot family avoids the media and promotion of their image, preferring to let their wines do the talking. Their portfolio includes 4 of the 5 first growths (Lafite, Latour, Margaux, Mouton) as well as a large proportion of the super seconds (Léoville Las Cases & Ducru Beaucaillou for instance).

WINEMAKING

Green harvesting at the beginning of July, manual leaf-stripping on the rising sun side. Manual harvest with selective sorting on the plot. Long vatting in thermo-regulated stainless-steel tanks. Fining if necessary, absence of filtration before bottling. Traditional aging in French oak barrels (40% renewed every year), variant from 12 to 14 months.

VARIETALS

Cabernet sauvignon 48%, Merlot 42%, Petit verdot 10%

13 % 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

A classic wine that marries freshness with notes of spicebox and forest floor that give it character. Full bodied with great balance between the fruit and the tannins, the wine will shine after a few years of cellaring after bottling. A "Grand Vin" from "Grand Terroir" made by a "Grand Winemaker".

FOOD PAIRINGS

Due to its beautiful complexity and aromatic power, taste Moulis-en-Médoc with a piece of lamb or game birds. Cheeses: nata cantabria, époisses, goat cheeses or some munster.

