



Château Moulin de l'Abbaye 2023

AOC Médoc, Cru Bourgeois, Bordeaux, France

PRESENTATION

The 2-hectare vineyard was traditionally cultivated for 30 years by a family of cooperative members. In 2013, the winery acquired it to manage and operate it, and to give the wine its Cru Bourgeois recognition.

TERROIR

100% Clay-Limestone

AGEING

Tank

VARIETALS

Merlot 85%, Cabernet sauvignon 15%

TECHNICAL DATA

Surface area of the vineyard: 10 ha

Contains sulphites.

SERVING

Serve between 16 and 18 degrees

AGEING POTENTIAL

5 to 10 years

TASTING

Beautiful, very bright color with a fresh purple hue. Open nose offering a harmonious blend of fresh fruit and slightly toasted notes. Balanced on the palate with lovely red berry notes and mellow tannins ensuring good length. A wine to enjoy now while it is still fruity, and which will develop favorably over the next years.

CLASSIC FOOD AND WINE PAIRINGS

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

REVIEWS AND AWARDS



Or
Concours Général Agricole Paris 2025 Or

