

## Château Haut Mouleyres

AOP Bordeaux - 2025 - **ROSÉ**

### 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

Charming and radiant, this Bordeaux Rosé reveals a bright pale hue with delicate pink reflections. The bouquet bursts with aromas of fresh strawberries and redcurrants, enhanced by subtle floral notes and a touch of candy-like sweetness.

Fresh and vibrant on the palate, it offers crisp, juicy red fruit flavours balanced by a smooth, elegant texture. The finish is clean, lively, and delightfully refreshing: the perfect expression of a modern Bordeaux Rosé.

### SERVING / FOOD PAIRINGS

**SERVING:** Serve between 10° and 12°C.

**FOOD PAIRINGS:** Château Haut Mouleyres Bordeaux Rosé is the perfect companion to grilled prawns, seafood paella, roast chicken with Provençal herbs, vegetarian couscous, vegetable tian, or fresh and young cheeses such as goat cheese and feta. It also pairs beautifully with a red fruit tart for a refreshing and elegant finish to your meal.



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