

CHATEAU VIEUX MOULIN
Cru Bourgeois A.O.C.
LISTRAC-MEDOC

HISTORY

This property, run by the same family for three generations, is spread around the hamlet of Le Tris, north of Listrac, on beautiful gravels soils. Blending signed by Eric Boissenot, "the oenologist of the grands crus" (Châteaux de Latours, Lafite, Margaux, Léoville, Las Cases, Giscours).

AREA + SOIL

10 Hectares of Pyrenean gravels and clay-limestone.

GRAPES + VINIFICATION

Cabernet Sauvignon. Medocan traditional vinification in thermo-regulated stainless steel vats. Sorting of the grapes in the vineyard. Ageing 12 months in oak barrels. Bottling at the property.

TASTING NOTES

On the nose, sumptuous blackberry, very ripe fruit. On the palate, medium-bodied and fresher and more graceful than the nose suggests. Acidity and tannin is in balance, well made, long finish. Firm wine in the Listrac style.

Decanting is recommended 1-2 hours before serving.

The wine is not treated, sediments are natural.

Pairs well with beef, duck and game. For cheese: Cheddar, Comté, Brebis, Camembert



AWARDS

VINTAGE 2013 : Silver in Bordeaux 2016 + Bronze in Paris 2015 + Commended Decanter 2016.

VINTAGE 2012 : Bronze in Paris 2014 + Bronze IWC 2016 + 85/100 Wine Spectator.

VINTAGE 2011 : Commended Decanter 2013 + commended IWC 2014 + 1star guide Hachette 2015.

VINTAGE 2010 : Bronze medal at Decanter WWA 2012 + Bronze medal at International Wine Challenge 2012

+ Gold Medal Bordeaux 2013 + 1 star guide Hachette 2014.

VINTAGE 2009 : Gold medal at Concours Agricole Paris 2011 + 87/100 Wine Spectator + 3 stars Decanter 2012