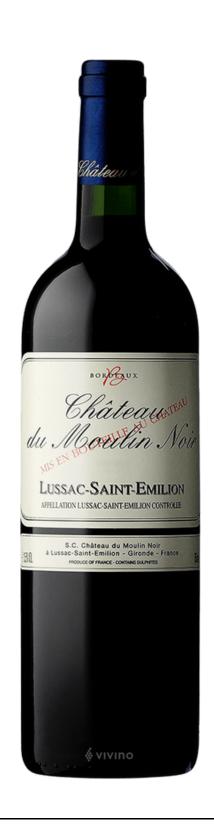
CHÂTEAU DU MOULIN NOIR 2016



Origin : AOC Lussac-St.-Émilion Village : Lussac-St.-Émilion

14% ALC/VOL

The Vines: Single vineyard estate with vines that have an average of 25 years old. 80% Merlot Variety: 20% Cabernet France Terroir: The Château du Moulin Noir is located in Lussac-Saint-Émilion on about a ten hectare plot of land. They are known for their vineyards planted on clay and limestone slopes planted at a density of 6000 vines/hectare. The grapes are harvested, Vinification: hand sorted and totally destemmed. Then fermented in stainless steel vats at around 28 ° C. with pumpedovers 3 times a day. The wine is racked 1 to 3 times following tasting and bonded with egg albumin. It us then aged for 12 months in French oak barrels. This wine offers a nose with **Tasting** Notes: accents of red fruits and stone, enhanced by finely spiced oak and liquorice; a

full mouth, corseted by firm tannins, even austere on the

Butternut squash and spinach

risotto, grilled lamb, and

automn pestos.

finish.

Food

Pairings: