

LA MOULINIÈRE

BORDEAUX

HISTORY

- Grapes are grown in 5 associated properties located along the right bank of the Dordogne river where conditions are ideal to grow Merlot grapes.
- Limited yield : 50 hl/ha
- Label depicts « La Bourse Maritime », historical location in Bordeaux where wine trade took place until the 19th century.

GRAPES VARIETIES

- 80% Merlot and 20% Cabernet Sauvignon.

WINE MAKING

- Sustainable agriculture
- Maceration: 15 days.
- Fermentation between 82°F - 86°F
- Daily pumping over.
- Malolactic fermentation in stainless steel vats.



TASTING NOTES

With its deep red color, La Moulinière Rouge offers an intense nose of red berries, strawberry and raspberry. Dry and fresh, with supple tannins and a lot of red fruit on the palate.

FOOD PAIRING

Ideal on its own or with grilled meats and dry cheese.