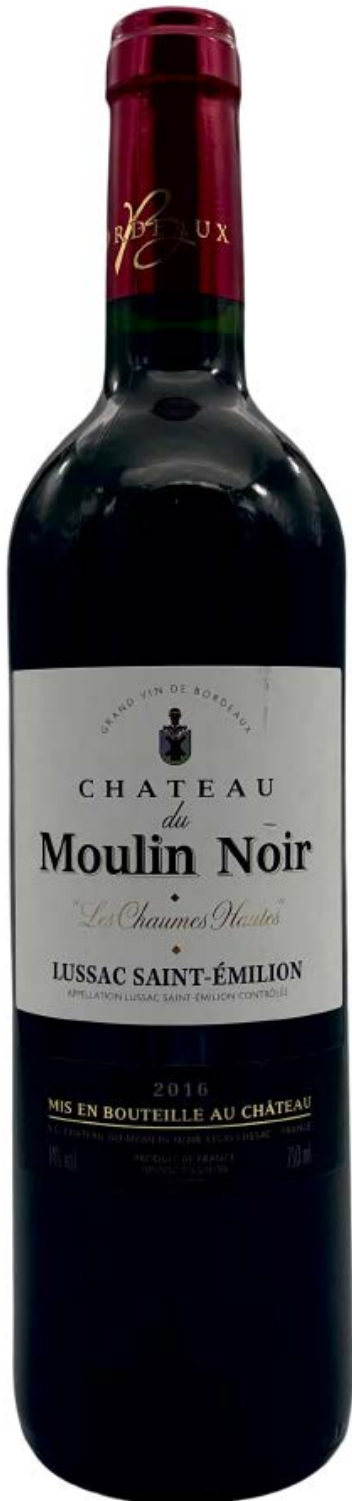


CHÂTEAU DU MOULIN NOIR 2016



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.
Variety :	80% Merlot 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.
Vinification :	The grapes are harvested, hand sorted and totally destemmed. Then fermented in stainless steel vats at around 28 ° C. with pumped-overs 3 times a day. The wine is racked 1 to 3 times following tasting and bonded with egg albumin. It is then aged for 12 months in French oak barrels.
Tasting Notes :	This wine offers a nose with accents of red fruits and stone, enhanced by finely spiced oak and liquorice; a full mouth, corseted by firm tannins, even austere on the finish.
Food Pairings:	Butternut squash and spinach risotto, grilled lamb, and autumn pestos.