



CHÂTEAU MOULIN BLANC

AOC MONTAGNE-SAINT-ÉMILION

PRESENTATION

A family property since 1937, three generations have worked to safeguard this vineyard in respect of the environment.

THE ORGANIC CERTIFICATION

The organic certification since 2014 is only the validation of a careful work practiced for many years on the domain, without the use of weed killers or other chemicals in the vineyard.

The regeneration of the vineyard, by mass selection, allowed to preserve the vineyard by taking care to preserve the oldest strains, naturally resistant to the diseases, without needing to resort to the cloned strains.

The age of the vineyard, with vines over 80 years, gives this unique taste to the wines of the property.



INFORMATIONS TECHNIQUES

Soils: clay-loam

Production: 12 000 to 14 000 bottles

Grave varieties:

- 80% Merlot
- 15% Cabernet Franc
- 5% Cabernet Sauvignon
- 5% Malbec

Vinification:

Aged 50% in vats, 30% in new oak barrels and 20% in barrels of one year and more in order to tend to the best balance between wood and fruit.

Age of the vineyard: 50 years

Area: 4 hectares

Density: 6000 à 7000 vines/hectare



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