

Château Moulin de la Rose, Saint Julien 2016



Ref: 00128/FR



About the producer

Château Moulin de la Rose is a family estate in the heart of Saint-Julien, renowned for its gravel soils and exceptional terroir. Its 37 hectares, planted with Cabernet Sauvignon and Merlot, are cultivated at high density to ensure quality. Guided by four generations of expertise the result is a classic Saint-Julien style.

Wine growing / wine making

37 hectares of Garonne gravel soils planted with Cabernet Sauvignon and Merlot with an average vine age of 30 years. Hand-harvesting, vinification in temperature-controlled stainless-steel vats, with a maceration period of about three weeks. Aged for 20 months in oak barrels, 30% of which are new.

Tasting notes

The medium to deep garnet-purple coloured 2016 Moulin de la Rose features red and blackcurrants, kirsch and pencil shavings aromas with nuances of earth and wood smoke. Medium bodied, the palate is elegant and soft with great harmony.

Food pairing

Ribeye steak, beef wellington, lamb with a garlic & herb crust, mushroom risotto, vegetable gratin, truffle, Comté, aged cheddar.

Technical details

Varieties:
65% Cabernet Sauvignon
35% Merlot
Closure: Cork
ABV: 13.5%
Colour: Red

Style: Still
Case size: 6 bottles
Oak Ageing: 30% New
French oak