

Château Moulin Riche,
`M de Moulin Riche` Saint-Julien 2017
Saint-Julien, Bordeaux, France



PRODUCER

Until 2009, Château Moulin Riche was the second wine of Château Léoville Poyferré. It was bought alongside Léoville Poyferré in 1920 by the Cuvelier family. The Château's vineyards are located on what is considered one of the finest gravel rises in the Médoc producing wines of exceptional quality. Also within the Cuvelier family's portfolio is the M de Moulin Riche, which is the second wine of Château Moulin Riche, meant for earlier drinking.

VINEYARDS

Located in the Saint-Julien appellation, Château Moulin Riche covers 22 hectares. The vineyards are planted with Cabernet Sauvignon, Merlot and Petit Verdot on soils of Garonne gravels and aeolian sands. Vineyard management techniques are performed by hand to ensure each vine is carefully tended to. The Château also focuses on sustainable viticulture, reducing the use of machinery and chemical sprays so fruit retains its varietal characteristics while displaying a great sense of place.

VINTAGE

The 2017 vintage was a vintage of extremes, with particularly dry conditions in the summer months, and very cold weather in the winter. The region saw rare frosts in January which occurred far more frequently than what is usually seen in Saint-Julien. By March, daytime temperatures became more mild, and April was dry and warm which offered ideal conditions for vine development. Flowering was early and happened quickly. The beginning of summer saw record breaking temperatures of more than 35.3°C and July saw even more summer heat. August saw plenty of sunshine, and véraison was rapid in the vineyard. Rainfall arrived in September, giving the vines a final boost for the last stages of ripening.

VINIFICATION

Upon arrival at the winery, the grapes were double sorted: first by bunch, then, after destemming, by berry using an optical sorting machine. Each vineyard plot was vinified separately in temperature-controlled, stainless-steel vats. The wine was then aged for six months in two-year-old-French oak barrels. After the final blend was assembled, the wine spent six months in stainless-steel vats to allow the component parts to marry before bottling.

TASTING NOTES

This is a fruity and classic Bordeaux with a nose offering black fruits and cedar with brisk acidity and structured tannins on the palate. The finish is bright and fresh.

Grape Varieties	36% Petit Verdot 33% Merlot 27% Cabernet Sauvignon 4% Cabernet Franc
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Winemaker	Isabelle Davin
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.5g/L
Acidity	2.91g/L
Wine pH	3.88
Bottle Sizes	75cl
Notes	Practising Organic