



PRODUCTA VIGNOBLES
talents durables

CHÂTEAU MOULIN DE L'ABBAYE AOC Médoc - Red - 2022



LOCATION

The Médoc appellation comprises a wide variety of soil types, including sand, gravel, clay, stones and pebbles. The wines of the Médoc are all produced by blending different grape varieties and from this marriage come the richness of the wines, the excellence of the vintages and the exceptional qualities which have made the region's reputation.

PRESENTATION

This 10-hectare vineyard, acquired by the cooperative winery in 2023, flourishes on an exceptional clay-limestone terroir. Thanks to the precise and passionate work of our expert technicians, the wines produced here fully express the richness of their origin, proudly earning their Cru Bourgeois status.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. It takes around 3 weeks to obtain a rounded wine with good structure. Malolactic fermentation. Part of the blend is aged in oak to add complexity to the wine's aromas without excessive oakiness.



VARIETALS

Merlot 85%, Cabernet
sauvignon 15%



FOOD PAIRINGS

Best enjoyed at 16–18°C, paired with parmesan and truffle risotto, beef fillet with roasted vegetables, or duck gyozas with soy and honey sauce.



TASTING

Beautiful, brilliant crimson color with great freshness. Open nose offers a harmonious blend of fresh fruit and lightly toasted notes. Well-balanced on the palate, with notes of red berries and melted tannins for good length. A wine to be enjoyed on the fruit and which will evolve favorably over the next five years.

REVIEWS AND AWARDS



Or
Concours de Bordeaux 2024 Or



Gold
Berlin Wine Trophy Gold 2023 Gold



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

