

Château La Moulière ~ Bergerac Red ~ AOC Bergerac

Merlot, Cabernet Sauvignon and Cabernet Franc bring to the wine their different characteristics.

Merlot brings body and roundness, Cabernet Sauvignon wealth and structure (tannin) and Cabernet Franc will bring finesse and flexibility.

Grapes Varieties: 70 % Merlot - 20 % Cabernet Sauvignon - 10 % Cabernet Franc

Harvest & Vinification :

The red wine is a **maceration wine**, so we will leave **in contact the pulp, the skin of the berries as well as the pips**. During the alcoholic fermentation, we will practice **pumping over** to extract aromas and structures.

This alcoholic fermentation lasts on average **3 weeks**.

Aging : aged in barrels of 300 liters for 12 months.

Tasting:

Eye : Garnet robe, very dark and dense.

Nose : frank, very complex bouquet, which combines cooked red fruits, cherries with aromas of leather and smoke.

Mouth : full-bodied, supple and balanced with velvety tannins. Prune and cherry notes.

Consumption :

To taste in 6 years.

Operating temperature around 16 ° C. For the youngest vintages 14-15 ° C.

