

## **Château La Moulière ~ Bergerac Red ~ AOC Bergerac**

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

*The wines of Bergerac benefit from a particular soil with clay-limestone soils and flint.*

*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**.

### **Tasting :**

**Eye :** Garnet color, pink highlights, a deep and limpid color.

**Nose :** Intense and charming bouquet, which mixes aromas of red fruits and candied black, spicy notes.

**Mouth :** full-bodied, round, velvety tannins, which linger on cherry stone notes.

### **Consumption :**

To be enjoyed in 4-5 years.

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

