

Château Moulin Riche,
`M de Moulin Riche` Saint-Julien 2018
Saint-Julien, Bordeaux, France



Grape Varieties **69% Petit Verdot**
 19% Cabernet Sauvignon
 12% Merlot

Winemaker **Isabelle Davin**

Closure **Natural Cork**

ABV **14%**

Residual Sugar **0.6g/L**

Acidity **5.1g/L**

Wine pH **3.75**

Bottle Sizes **75cl**

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 2018 vintage in Saint-Julien unfolded as a year of sharp contrasts, beginning with one of the wettest winters and springs in recent memory, which brought significant mildew pressure and demanded rigorous vineyard work. From mid-July onward, conditions shifted dramatically to a long, hot and dry summer with cool nights that allowed the vines to recover and ripen steadily. Small, concentrated berries with deep colour, ripe tannins and excellent balance were the hallmark of the harvest. The resulting wines are powerful yet refined, combining richness and freshness with impressive structure and long-term ageing potential.

VINIFICATION

Upon arrival at the winery, the grapes were double sorted: first by bunch, then, after destemming, by berry using an optical sorting machine. Alcoholic fermentation was carried out with selected yeast strains, followed by malolactic fermentation in new barrels. The wine was aged for 18 months in French oak, 20% of which was new, with traditional racking performed in barrel to refine texture and clarity.

TASTING NOTES

This is a fruity and classic Bordeaux with a nose offering red plums, blackcurrant and cedar wood aromas. The palate shows brisk acidity and structured tannins with a bright and fresh finish.