

Château Moulin Riche,
Saint-Julien 2017
Saint-Julien, Bordeaux, France



Grape Varieties	53%	Cabernet Sauvignon
	31%	Merlot
	15%	Petit Verdot
	1%	Cabernet Franc

Winemaker	Isabelle Davin
Closure	Natural Cork
ABV	13%
Residual Sugar	0.3g/L
Acidity	5.1g/L
Wine pH	3.71
Bottle Sizes	75cl
Notes	Vegetarian

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, Cabernet Franc 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

2017 is known as the year of the frost, luckily vineyards in Saint-Julien were largely unaffected. Winter was slightly warmer than average, and the conditions were balmy until a large drop in temperature in late April. May brought sunshine and warmth, and the summer months remained warm until August. The cooler weather allowed the grapes to maintain their acidity and bright aromatics. Early September saw some rains prior to harvest which gave the vines a boost to complete the final stages of ripening.

VINIFICATION

The grapes were hand harvested into small crates. Once at the winery, the fruit was sorted carefully by hand on sorting tables. The berries were then destemmed and further sorted by an optical sorting machine removing any damaged or diseased berries. The fruit was then crushed. Fermentation took place in temperature-controlled stainless-steel vats with each plot being vinified separately. Once fermentation was complete, the wine was aged in a combination of new and second use oak barrels, for 18-20 months.

TASTING NOTES

The wine is very aromatic with a nose of ripe black cherries and violets. The palate is smooth with ripe tannins and opulent fruit, which continues through to the finish. The use of both old and new oak adds a spicy complexity to the palate.