



# VINTAGE 2016 PRIMEURS

Area: 2.85 ha.

**Soils**: clay on limestone.

Planted grape varieties: 100% merlot.

**Age of the vineyard on average**: 35 years old.

#### **Culture of the vineyard**:

- Cultivated soils.
- All the tasks during the green period handly made.
- Responsible use of phytosanitary products in an approach of environmental protection.

**Harvesting**: 100% by hand on the 18<sup>th</sup> and 19<sup>th</sup> of October.

Yields: 35 hl/ha.

### Wine-making process:

- Selection by gravity.
- Pigeage.
- Malolactic fermentation in barrel.

**Type of vats:** temperature controlled concrete vats.

 $\underline{\textbf{Ageing}}:$  60% of new french oak barrels and 40% of barrels of

one previous wine, during 12 to 18 months.

Potential of production: 12 000 bottles.





# THE ESTATE

The property is perfectly situated, on the hill of « Cadet » in Saint-Emilion. This Classified growth of 2.85 ha benefits from an argilo-calcareous soil on the plateau of Saint-Emilion and is characterized by only one grape variety planted: 100 % Merlot.

Of the former fame, wines of Moulin du Cadet obtained a Gold medal during the World Exhibition of Paris in 1867.

Produced wines are without heaviness, with finesse, and tannins always very silky.

In 2015, Château Moulin du Cadet joins the vineyards of the family Lefévère beside Château Sansonnet, Grand Cru Classé and Château Soutard-Cadet and Château Harmonie, both Grands Crus of Saint-Emilion.

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