

MC

CHÂTEAU
Moulin du Cadet
GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

VINTAGE 2015



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 8th and 9th of October.

Yields : 37 Hl/ Ha.

Type of vats : temperature controlled concrete vats.

Ageing : in French oak barrel during 18 months (30% of new barrels and 70% of barrel of one previous vintage).

Alcohol : 14.5% vol.

Production : 13 000 bottles.

Batch Number : LMC1217

Bottling Date : on the 11th of December 2017.

Tasting Note, Marie LEFEVERE, owner : « From the greed of red berries associated with the freshness and with the tension of great wines result Château MOULIN DU CADET 2015 : a wine with good balance, finesse and elegance. »



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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 Lefèvre beside Château Sansonnet, Grand Cru Classé and Château Soutard-Cadet and Château Harmonie, both Grands Crus of Saint-Emilion.

WEATHER CONDITIONS FOR VINTAGE 2015

The hope of the figure 5!

Everything began well for the future vintage 2015; a regular budburst announcing a homogeneity of the phenology, a regular blooming with medium-sized clusters, perfectly spread loads, without heap.

From June 25th, the summer becomes very hot with almost scorching episodes. Very fortunately, these extreme conditions appeared enough prematurely not to cause damages of scalding, on the other hand it allowed the degradation of the varietal plant aromas of type pyrazine.

Without rain from in the middle of June till the end of July, the vine had to face prematurely significant hydric constraints. The vineyards of the plateau of Saint-Emilion, thanks to their deep implanting in the calcareous rock, did not undergo stress entrainer of the blockings of maturation. Besides, these restrictive hydric conditions were favorable to the thickening of dandruff, to their load in tannins and to the fast evolution of pips. In spite of a return to normal on the whole region of Bordeaux in August and September, the hydric deficit remained in certain places, in particular in Saint Emilion pulling the concentration and the maturation of tannins.

The very beautiful period of sunshine of September arrived at the convenient moment to assure the smoothing of tannins and so stop refining them.

The grape harvests, without pressure, were scheduled for every plot of land at exactly perfect moment.

2015: A vintage as high as our expectations!

Marie LEFEVERE

SAS Château MOULIN DU CADET

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