



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



## VINTAGE 2019 PRIMEURS

**Area** : 2.85 ha.

**Soils** : clay on limestone on the plateau of Saint-Emilion.

**Planted grape varieties** : 100% Merlot.

**Average age of the vineyard** : 35 years old.

**Culture methods** :

- Tilled soils.
- All the tasks during the green period are hand made (disbudding, thinning out the leaves).
- Responsible use of phytosanitary products in an environmental protection approach.
- Engaged in an environmental management system and waiting for HVE3 certification.

**Harvesting** : 100% by hand on the 19<sup>th</sup> of September (young vines) and 7<sup>th</sup> of October.

**Yields** : 40 hl/ha.

**Wine-making process** :

- Selection by gravity and densimetric sorting.
- Pre-cold fermentation maceration.
- Pigeage.
- Malolactic fermentation in barrel.

**Type of vats** : temperature controlled stainless steel vats and 500L barrels for integral vinification.

**Ageing** :

- Barrels of 500 L
- French oak barrels (80% new and 20% one wine barrels) during 16 months.

**Potential alcohol** : 14,5% vol.

**Estimated production** : 15,000 bottles.



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

---

## 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.

In 2017, the estate started a restructuration of its vineyard and of a complete restauration of the wine storehouses. New stainless steel vats were installed with system of automatic pigeage as well as a new wine storehouse of ageing and a wine storehouse of conditioning. A space dedicated to the complete wine making in barrel was also fitted out with system of thermoregulation.

### **SAS Château MOULIN DU CADET**

Lieu-dit Le Cadet - 33330 SAINT-EMILION - FRANCE

Tél : +33(0)960 129 517 - Fax : +33(0)557 250 156

[contact@chateau-sansonnet.com](mailto:contact@chateau-sansonnet.com)

[www.chateau-sansonnet.com](http://www.chateau-sansonnet.com)