

MC

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

VINTAGE 2017



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.

Harvesting : 100% by hand on the 28th and 29th of September.

Yields : 30 hl/ha.

Wine-making process :

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

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

Ageing : 80% new French oak barrels and 20% one wine barrels, during 16 months.

Potential alcohol : 14,5% vol. **Batch number** : LMC0619.

Bottling date : on the 28th of June 2019.

Production : 8,000 bottles.