

снатели Moulin du Cadet

SAINT-EMILION GRAND CRU CLASSE

#### Vineyard

Area: 2,85 ha.

Location: Saint-Emilion, on the « plateau ».

Soils: Clay- limestone on a north exposure face of the Cadet hill.

Planted grape varieties: 100% Merlot.

Planting density: 6,000 plants/ha.

Average age of the vineyard: 35 years old.

Cultural methods: Pruning in double guyot, de-budding, leaf thinning in two times, green harvesting, tilled soils, engaged in an environnemental management system.

### Harvest, vinification and ageing

Harvest: 100% by hand in small crates.

Sorting : Manual selection of bunches and by densimetry on berries.

Cellar: Gravity-flow transfer to conical shaped stainless steel vats with a double walled system for temperature control and little 500L wood vats.

Vinification: Cold pre-fermentation maceration, extraction by pigeage and/or pumping over, 20 to 28 days of maceration, malolactic fermentation in barrels.

ageing: In French oak barrels, 80% new, 20% one wine barrels.

### 2020 vintage

Harvest period: September 18<sup>th</sup> (young vines), september 30<sup>th</sup> Yield after selection: 38hl/ha. Coopers: Sylvain, Seguin-Moreau, Quintessence, Rémond, Orion, Eclat de Vinéa. Final blend: 100% Merlot. Alcohol level: 14,5% vol. Production: 14,500 bottles.

# **FICHE PRODUIT**

## Château Moulin du Cadet 2020



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