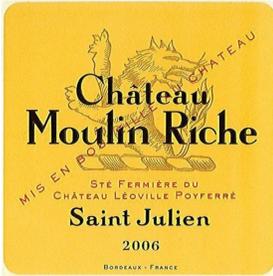

CHÂTEAU MOULIN RICHE, ST. JULIEN

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Bottle Size: 750 mL

UPC Number: N/A

Vintage: 2011
Producer: Cuvelier
Country: Bordeaux, France
Composition:
60% Cabernet Sauvignon, 30% Merlot, 7% Petit Verdot,
3% Cabernet Franc

WINEMAKER NOTES:

The history of Chateau Moulin Riche in the modern era has its beginnings in 1920, when the estate was purchased by the Cuvelier family. By 1920, the Cuvelier family were already well-established in Bordeaux as chateau owners and negociants. In fact, the Cuvelier family had over 100 years of history in the region by that time, as they got their start in Bordeaux the same way numerous other future chateau owners did, as negociants, or wine merchants. They date back all the way to 1804.

The 21 hectare, Left Bank vineyard of Moulin Riche has a terroir of gravel based soils. The Saint Julien vineyard is planted to 60% Cabernet Sauvignon, 30% Merlot and 10% Petit Verdot.

TASTING NOTES:

Blackish and deep in color; extremely complex nose with aromas of ripe fruit and spice, licorice, and toasty notes. Powerful and fresh on the attack. Dense, plump with silky tannins on the palate.

PRESS:

92/94 Robert Parker, Wine Advocate; 17.5/20 Decanter

VINEYARD:

The terroir is gravel with some limestone. Château Moulin Riche (a 21-hectare estate bought by the Cuveliers in 1920) benefits from the same careful attention as its big brother, Chateau Leoville Poyferre, and displays similar qualities: balance, elegance and finesse. Faster evolution makes this wine enjoyable in its youth

VINIFICATION:

All the estate's wines are barrel-aged in the traditional way for 18 to 20 months. Every three months the barrels are carefully racked to remove the lees and placed "bung on the side". Wines are fined with egg white in the barrel. Wines are bottled on the property at the end of spring. The bottles are left to rest for four months. On average, close to 10,000 cases of Moulin Riche are produced each vintage

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FOR MORE INFORMATION VIST: KINDREDVINES.COM
