
CHÂTEAU MOULIN RICHE, ST. JULIEN



Vintage **2008**
Producer **CUVELIER**
Country **FRANCE**
Region **BORDEAUX**

Composition:
**60% CABERNET SAUVIGNON, 30% MERLOT, 7%
PETIT VERDOT, 3% CABERNET FRANC**

THE STORY

Historically, the production of Mont-Moytié was among the first Médoc wines, along with the “Château de Margaux”, the “Tour de Saint-Lambert” or the “Château de La Fitte” in Pauillac and the “Château de Calon”, in Saint-Estèphe, which were all established before the period of civil war known as La Fronde (1648-1653.) These were the first estates to appear in the Médoc parishes, which were later to become commune appellations.

The estate is owned by H.Cuvelier & Fils. Having mastered the art of wine for generations, they select the best wines and assures you a savoir-faire that only comes from experience. H.Cuvelier & Fils began their activity by dealing with fine restaurants and wine shops in France. Today, they work with a demanding clientele in France and on the export market, providing highly reliable information on the production and marketing of Bordeaux wines.

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.

RATINGS

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.



H. CUVELIER & FILS

FOR MORE INFORMATION VISIT KINDREDVINES.COM OR CALL (248) 528-WINE