
CUVÉE FLORENTIN

Braucol, an indigenous Gaillac grape, showcases its power and elegance as a single varietal wine in Domaine du Moulin's Cuvée Florentin.



Vintage: 2014
Producer: Domaine du Moulin
Country: France, Gaillac
Alcohol: 14%
Composition:
100% Braucol

WINEMAKER NOTES:

During its tasting, the Florentin seduces the drinker with its fruity, its full body, and its length in the mouth. The Florentin will accompany your festive meals; it excels on poultry and all very fine dishes. To enjoy the power of this wine, it is recommended to open, or better, to decant the bottle at least two hours before tasting. Still young and packed with fruit, it will be even better from 2018.

TASTING NOTES:

This is a dark wine, powerful and dense. With a perfumed character, it is rich with black fruits and concentrated. It is impressive, ripe, and darkly structured with a firm, long-lasting aftertaste.

PRESS:

92 Points Wine Enthusiast; Listed as a wine grower's work of art by the vins de France magazine, Florentin is recommended by many specialized guides. Gold and Silver medal at the great wines of France de Macon 2008 and 2009 competitions.

Bottle Size: 750 mL

VINEYARD:

Domaine du Moulin chose two very specific plots of their domain for this cuvée. The gravel brings strength and finesse, while clay and limestone soil brings the power to the aromas.

VINIFICATION:

The manipulations in the cellar are reduced in order to extract the maximum essence of quintessential braucol. The wine then ages twelve months in oak barrels chosen specially by coopers with regard to the fruitiness and finesses of the grape variety.

VITICULTURE:

Special work is undertaken on these two plots; a short and selective size is practiced to favor the small yields. In the spring, all the vines are de-budded by hand to favor a better distribution of grapes. In June, manual leaf stripping is performed for better aeration. In July, the Domaine counts and removes the excess clusters on the vine, leaving only four clusters per vine. During the manual grape harvest, the grapes are sorted and brought in a box to cellar where a second sorting is carried out to keep only the grains without defect.



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