

# MOULINS DE CITRAN

TECHNICAL SHEET  
Vintage 2007

The year 2007 was marked by a very mild month of February and an exceptionally hot month of April. The climatic conditions observed since the beginning of the campaign allowed the vegetative cycle of the vines to complete properly and thus the forming of healthy grape berries.

**APPELLATION:** Haut-Médoc

**COLOR:** Deep red ruby colour, limpid

**NOSE:** Rich, intense, aroma of raspberry and blackcurrant. A wooded slightly vanilla.

**PALATE:** Elegant attack, beautiful and structured. Fruits aromas express themselves in final with subtle tanins.

**TASTING ADVICE:** Drinkable now et can be kept 3 years again.

**ALCOHOL / VOLUME:** 13°

**GRAPE VARIETY:** 50% Cabernet Sauvignon / 50% Merlot

**SOILS:** Sandy gravelly soils / Marly chalky soils

**VINEYARD:** 90 hectares

**HARVESTS:** By hand. Rigorous parcel selection, grapes sorted on wine-stock and on sorting table. From September 26<sup>th</sup> to October 4<sup>th</sup> 2007 for the Merlot. From October 8<sup>th</sup> to October 16<sup>th</sup> 2007 for the Cabernet Sauvignon.

**BLENDING:** 50% Cabernet Sauvignon / 50% Merlot

**GRAPES:** Thermoregulation on each tank. Traditionnal vinifications (T 2° à 32°C). Traditionnal ageing with racking every three months in french oak barrels. Fining with white egg. Bottling in the Château.