

MOULINS DE CITRAN

TECHNICAL SHEET
Vintage 2005

From the Bordeaux area to the Pays d'Oc, the climatic conditions proved absolutely remarkable. The sunlight from June to September just before the harvests allowed the forming of mature, rich and perfectly balanced grapes.

APPELLATION: Haut-Médoc

COLOR: Bright, red cherry color, with a beautiful intensity

NOSE: Rich, intense, matured fruits and complementary wooded notes of great and delicate complexity.

PALATE: Rich, round and elegant attack, beautiful and structured. Fruits aromas express themselves in final with subtle tanins.

TASTING ADVICE: Complex and balanced wine, ready for tasting.

ALCOHOL / VOLUME: 13°

GRAPE VARIETY: 42% Cabernet Sauvignon / 58% 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 27th to October 3rd 2005 for the Merlot. From October 10th to October 15th 2005 for the Cabernet Sauvignon.

BLENDING: 42% Cabernet Sauvignon / 58% Merlot

GRAPES: Thermoregulation on each tank. Traditionnal vinifications (T 2° à 32°C).

Malolactic fermentations partially made in new barrels.

35% of new barrels in French oak and 65% of barrels from the 1st wine in French oak.

Traditionnal ageing with racking every three months. Fining with white egg.

Bottling in the Château.