

# MOULINS DE CITRAN

TECHNICAL SHEET  
Vintage 2008

This vintage offers fruity, lively and elegant wines. The cold temperatures and the very beautiful autumnal period of sunshine allowed the wine growers to collect beautiful grapes where the aromatic and phenolic qualities dominate. Red wines present beautiful structures, intense colors and reveal a remark aromatic complexity. The harvests began October 7<sup>th</sup> for Merlots and continued on October 16<sup>th</sup> for Cabernet. In September, the maturity evolved slowly. The period of sunshine and the beautiful diurnal-night-thermal amplitudes of this month were good to the synthesis of the aromas and boosted the phenolic maturity of grapes. In October, grapes continued to ripen serenely.

**APPELLATION:** Haut-Médoc

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

**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:** Charming and well balanced wine, ready for tasting now but can keep it 5 yeats.

**ALCOHOL / VOLUME:** 13°

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

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

**VINEYARD:** 96 hectares

**HARVESTS:** By hand. Rigorous parcel selection, grapes sorted on wine-stock and on sorting table. From October 7<sup>th</sup> to October 15<sup>th</sup> 2008 for the Merlot. From October 16<sup>th</sup> to October 23<sup>th</sup> 2008 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.