

MOULINS DE CITRAN

TECHNICAL SHEET
Vintage 2009

The climatic conditions of this year were particularly favorable for the vegetative cycle of the vineyard (vine) and for the maturation of the grape. The blooming was extended from 8th to 16th June 2009. July and August knew high temperatures and generous period of sunshine. This good weather continued in September, with alternation of fresh nights and of warm days, convenient to the concentration of the aromas and to the accumulation of anthocyanes. Grapes matured as one pleases and the grape harvests spread out in the time (weather). The sanitary state of the harvest is besides irreproachable.

APPELLATION: Haut-Médoc

TASTING NOTES: Showing a vibrant deep ruby-red core with a bright fuchsia rim, this wine displays a focused nose of perfumed black raspberry, black cherry and dark strawberry. With a soft entry on the palate, fresh dark fruit flavors lead and give way to well-integrated and powdery tannins. Lovely texture and intensity of flavor on the palate carries through to a bright and persistent finish.

TASTING ADVICE: Charming and well balanced wine, ready for tasting now but can keep it 5 years.

ALCOHOL / VOLUME: 13,5°

GRAPE VARIETY: 50% Cabernet Sauvignon / 50% Merlot

SOILS: Sandy gravelly soils / Marly chalky soils

VINEYARD: 94 hectares

HARVESTS: By hand. Rigorous parcel selection, grapes sorted on wine-stock and on sorting table. From September 30th to October 9th 2009 for the Merlot. From October 12th to October 20th 2009 for the Cabernet Sauvignon.

BLENDING: 58% Cabernet Sauvignon / 42% Merlot

GRAPES: Thermoregulation on each tank. Traditionnal vinifications (T 28°C). Traditionnal ageing with racking every three months in french oak barrels. Fining with white egg. Bottling in the Château.