

Château Moulin de Vignolle

Bruno BELLY

Your main character trait ?

I'm hard-working

Your favourite thing about wine ?

like EVERYTHING

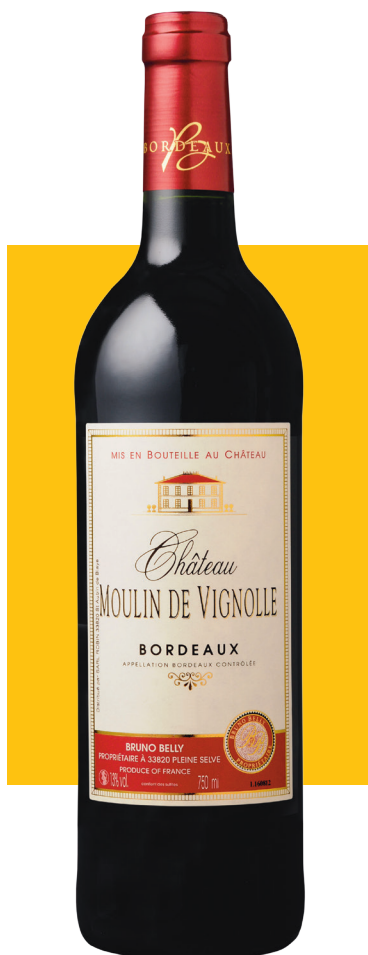
The natural gift you would like to have ?

To be able to see the future

Your best tasting memory ?

A Saint Estephe 1972

Like many wine estates, Château Moulin de Vignolle comes from a family inheritance. My uncle operated the vineyard when my parents, my sister and I joined the estate. In 2004 I became the owner and today I cultivate 28 hectares of vines, of which 20 are planted to red varieties and 8 are planted to white. This profession requires energy and hard work, but I couldn't do anything else !



Château Moulin de Vignolle

BORDEAUX

Village : Pleine Selve

Total surface of the vineyard : 28 hectares

Type of soils : Sandy gravel and clay-silt

Blend of grape varieties : 80 % Merlot, 20 % Cabernet Sauvignon

Wine vinification : Fermentation for 10 days then maceration for 3 weeks. Aged in vats for 6 to 12 months.

Tasting notes : A deep garnet colour with purple glints. The promising nose, combining dark fruit and spicy notes, is frank and delicate. The clean palate with a silky tannic structure offers the same aromatic notes with a subtle, well-integrated woodiness.

Wine and Food pairing : Roast white meats

Awards :

Vintage 2015 : Gold medal Concours International de Lyon 2016, Gold medal Vinalies Nationales 2016, Gold medal Gilbert & Gaillard 2016, Bronze medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2016

Vintage 2016 : Gold medal Concours International de Lyon 2017, Bronze medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2017



Château Moulin de Vignolle

BORDEAUX

Village : Pleine Selve

Total surface of the vineyard : 28 hectares

Type of soils : Sandy gravel and clay-silt

Blend of grape varieties : 60 % Sauvignon blanc, 20 % Colombard, 20 % Sémillon

Wine vinification : Cold-racked between 12 and 48 hours, fermentation at 16°C. Aged on lees to give unctuousness and roundness.

Tasting notes : Bright and a subtle pale yellow in colour. The characteristic nose with accents of ripe citrus against notes of box is typical of ripe Sauvignon. The palate is supple, beautifully fresh, and tempered by magnificent aromatic maturity in the finish.

Wine and Food pairing : Baked white fish

Awards :

Vintage 2015 : Gold medal Concours International de Lyon 2016, Gold medal Vinalies Nationales 2016

Vintage 2016 : Silver medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2016



VIGNOBLES
GABRIEL
& Co