

# Château Moulin des Richards

Joël DUPUY

Which animal would you be ?

A bird

Your favourite thing about wine ?

The blend of character and finesse

Your motto ?

Where there's a will there's a way

Your real-life heroes or heroines ?

My grandson



Wine has been a passion for my family since 1772. Our ancestors were winegrowers and already cultivated some of the historic plots in the vineyard that are still there today. In 1956, my father combined his parents' plots with those belonging to his wife to create Moulin des Richards. I enjoy recalling that the 70 hectares vineyard we now have covered only 4 hectares at the time. I joined in 1980 on finishing my winemaking studies, and took over in 1998. With the greatest respect for longstanding family traditions I have equipped the estate with modern oenological techniques. Since 2010 my son Damien has continued the family winegrowing vocation by joining me, bringing fresh new ideas born from his experience throughout the world.



## Château Moulin des Richards

CÔTES DE BOURG

**Village :** Mombrier

**Total surface of the vineyard :** 70 hectares

**Type of soils :** Clay-limestone with some gravel deposits

**Blend of grape varieties :** 80 % Merlot, 10 % Cabernet Sauvignon and 10 % Cabernet Franc

**Wine vinification :** Yeasting, several small pumping over operations and delestage adapted to suit the structure of the wine. Oxygen added as required. Thermoregulation. Aged in cement and stainless steel vats.

**Tasting notes :** A beautiful deep, intense red in colour, almost black. The nose opens with notes of grilled almond and hazelnut. Intense, rich palate, good sweetness, ample in the mouth with some wild tannins which escape from the general roundness. A wonderful, long finish.

**Wine and Food pairing :** Shoulder of lamb

**Awards :**

**Vintage 2015 :** Silver medal Concours International de Lyon 2016, Gold medal Gilbert & Gaillard 2016, Bronze medal Wine & Barrel 2016

**Vintage 2016 :** Silver medal Concours International de Lyon 2017



## Château Moulin des Richards *Cuvée Caroline*

### CÔTES DE BOURG

**Village :** Mombrier

**Total surface of the vineyard :** 70 hectares

**Type of soils :** Clay-limestone with some gravel deposits

**Blend of grape varieties :** 90 % Merlot, 10 % Cabernet Sauvignon

**Wine vinification :** Yeasting, several small pumping over operations and delestage adapted to suit the structure of the wine. Oxygen added as required. Thermoregulation. Aged in cement and stainless steel vats.

**Tasting notes :** The colour is intense; the nose is powerful and complex with aromas of blackcurrant, crushed strawberry and toast. The ample, round palate is both mellow and crisp, overflowing with delicious notes of fruit and smooth tannins.

**Wine and Food pairing :** Game

**Awards :**

**Vintage 2014 :** Bronze medal Vinalies Nationales 2016, Silver medal AWC Vienna 2016, Bronze medal IWC 2017, 2 stars Guide Hachette 2017

**Vintage 2015 :** Gold medal Gilbert et Gaillard 2017, more results to come



VIGNOBLES  
**GABRIEL**  
& Co