



# Château Moulin de Vignolle

Bruno BELLY

**Your main character trait?**

I'm hard-working

**Your favourite thing about wine?**

like EVERYTHING

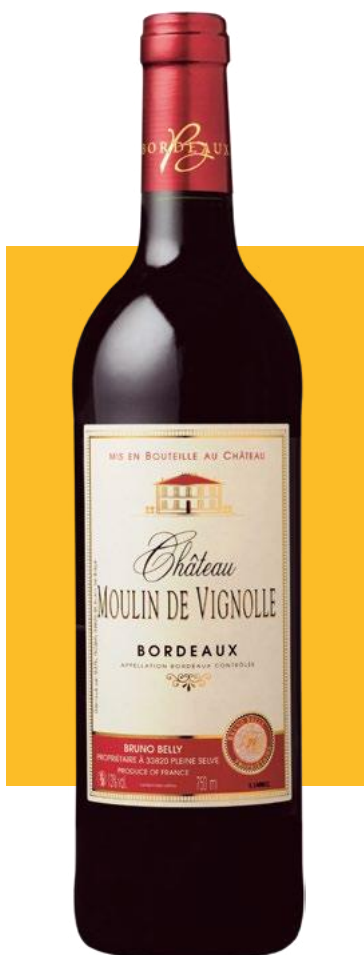
**The natural gift you would like to have ?**

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

**Vintage 2017 :** Gold medal Gilbert & Gaillard 2018, Gold medal Académie des Vins et de la Gastronomie Française 2018, Silver medal CWSA 2018, Silver medal Citadelle du Vin 2018, Silver medal Bordeaux 2018, Silver medal Elle à Table 2018, Silver medal AWC Vienna 2018, Bronze medal International Wine Awards 2018, Palm Wine & Food Pairing - London 2018



## 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 unctuousity 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 2016 :** Silver medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2016

**Vintage 2017 :** Gold medal Gilbert & Gaillard 2018, Gold medal Académie des Vins & de la Gastronomie Française 2018, Gold medal Lyon 2018, Silver medal Dégustation d'Été De Mundus Vini Biofach 2018, Silver medal Elle à Table 2018, Silver medal International Wine Awards 2018, Bronze medal Amphore 2018



VIGNOBLES  
GABRIEL  
& Co