



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 2016 : Silver medal Concours International de Lyon 2017

Vintage 2017 : Gold medal AWC Vienna 2018, Gold medal Gilbert & Gaillard 2018, Gold medal Académie des Vins et de la Gastronomie Française 2018, Gold medal Féminalise 2018, Silver medal International Wine Awards 2018, Silver medal Lyon 2018, Bronze medal Le Grand Tasting Wine Awards Hong Kong 2018, Palm Wine & Food Pairing - London 2018



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 : Silver medal Frankfurt 2017, Silver medal AWC Vienna 2016

Bronze medal Vinalies Nationales 2017, Bronze medal International Wine

Challenge 2017, Bronze medal Vinalies Nationales 2016, 2 stars Guide

Hachette 2017

Vintage 2015 : Gold medal Gilbert & Gaillard 2017



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