



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 2017 :

GOLD GILBERT ET GAILLARD 2018

GOLD ACADÉMIE DES VINS ET DE LA GASTRONOMIE FRANÇAISE 2018

SILVER CWSA 2018

SILVER CITADELLE DU VIN 2018

SILVER BORDEAUX 2018

SILVER ELLE À TABLE 2018

SILVER AWC VIENNA 2018

BRONZE INTERNATIONAL WINE AWARDS 2018

PALME WINE & FOODING PAIRING - LONDON 2018

Vintage 2018 :

GOLD GILBERT ET GAILLARD 2019

GOLD CHALLENGE MILLESIME BIO 2019

GOLD FEMINALISE 2019

SILVER CWWSC 2019

SILVER AMPHORE 2019

SILVER CWSA 2019

SILVER ELLE A TABLE 2019

SILVER JAPAN AWARDS 2019

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 2017 :

GOLD GILBERT ET GAILLARD 2018

GOLD ACADEMIE DES VINS ET DE LA GASTRONOMIE FRANÇAISE 2018

GOLD LYON 2018

SILVER DEGUSTATION D'ÉTÉ DE MUNDUS VINI BIOFACH 2018

SILVER ELLE À TABLE 2018

SILVER INTERNATIONAL WINE AWARDS 2018

SILVER AWC VIENNA 2018

BRONZE AMPHORE 2018

Vintage 2018 :

GOLD GILBERT ET GAILLARD 2019

GOLD JAPAN AWARDS 2019

GOLD EXPRESSION DES VINS 2019

SILVER CHALLENGE MILLESIME BIO 2019

SILVER CWWSC 2019

84/100 WINE ENTHUSIAST



VIGNOBLES
GABRIEL
& Co