

Château Moulin de Vignolle is my family legacy et gets its name from the water mill on my estate and from the location's name "Vignolle". My uncle operated the vineyard when my parents, my sister, and I joined the estate. In 2004, I became the owner, and today the vineyards are planted over 34 hectares, of which 25 hectares are red varieties, and 9 hectares are white varieties. This profession requires energy and hard work, but there is nothing else I would rather do! I have always tried to protect and respect nature, therefore I converted my vineyard to organic farming in 2013.





Château Moulin De Vignolle

BORDEAUX

Village: Pleine-Selve, Saint-Caprais, Marcillac

Total winegrowing area: 34 hectares

Terroir: Soil of sandy silt – Subsoil of clay – 77-meter-high – 25-30-year-old vines

Winemaking and ageing: Mechanical harvest in September and October. 20% of grapes are thermo-vinified: warm up to 70°C to extract colour and fruit before cooling at 20°C for fermentation. The remaining 80% are destemmed and sorted before going to the vat. Fermentation starts between 20-25°C. Pumping-over with oxygen. Devatting 15 days after, then tasting. Free-run juice and press-juice are separated before malolactic fermentation. Sulfite input and racking. Ageing in vat with wood input. Filtration.

Blend: 87% Merlot, 5% Cabernet Sauvignon, 5% Malbec, 2% Petit Verdot, 1% Cabernet Franc





Tasting comments: A deep garnet color with purple glints. Inviting aromas of dark berries with spicy notes. The palate offers the same aromatic notes with subtle woodiness and silky-smooth finish.

Food and wine pairings: Roasted white meat

Awards:

Vintage 2022:

GOLD JAPAN AWARDS 2023 (LBR2022)

GOLD LONDON AWARDS 2023 (LBR2022)

GOLD SINGAPOUR AWARDS 2023 (LBR2022)

GOLD CHINA AWARDS 2023 (LBR2022)

GOLD AMERICA AWARDS 2023 (LBR2022)

Vintage 2021:

GOLD AMERICA AWARDS 2022 (LBR2021)

GOLD JAPAN AWARDS 2022 (LBR2021)

GOLD INTERNATIONAL ORGANIC AWARDS 2022 (LBR2021)

GOLD ELLE A TABLE 2022 (LBR2021)

GOLD ASIA / BERLINER WEIN TROPHY 2022 (LBR2021)

GOLD SAKURA 2023 (LBR2021)

GOLD CHINA AWARDS 2023 (LBR2021)

GOLD JAPAN AWARDS 2023 (LBR2021)

GOLD LONDON AWARDS 2023 (LBR2021)

GOLD FEMINALISE 2023 (LBR2021)

GOLD PARIS 2022

GOLD CHINA AWARDS 2022 (LBR2021)

SILVER FEMINALISE 2022 (LBR21)

SILVER LONDON AWARDS 2022 (LBR2021)

SILVER SINGAPOUR COMPETITION 2022 (LBR2021)

SILVER TAÏWAN AWARDS 2022 (LBR2021)