

Château Moulin De Vignolle

Bruno BELLY

Your main character trait ?

I'm hard working

Your favorite thing about wine ?

EVERYTHING

The natural gift you would like to have ?

To be able to see the future

Your best tasting memory?

A Saint Estèphe 1972

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: 23 hectares

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

Winemaking and ageing: Mechanical harvest in September. Maceration before fermenting and 5 to 8 hours before pressing. Low-temperature fermentation (16°C). Ageing on lees during two weeks before sulphite input. Tangential filtration.

Blend: 80% Malbec, 20% Merlot

Tasting comments: Pale colour. Expressive nose of tangy notes. Crunchy and vivid palate of red fruit and citrus aromas which make a very fresh and balanced rosé wine.

Food and wine pairings: Marinated chicken skewers

