

## 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

