



1904 Cabernet Sauvignon

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Your favorite thing about wine?

Its finesse, its complexity

Your favorite activity?

I like meeting up with friends for a drink

The quality you most appreciate in friends?

Letting go

The natural gift you would like to have?

To be a musical genius

I love wines for their delicacy and complexity, and I am passionate about the right bank of Bordeaux vineyard. In 1980, without hesitation, I proudly took over the estate my great-great-grand-father had created in 1904 : Château Le Grand Moulin. When I got the farm, the culture was not only vines and the vineyard was only 7 hectares. Therefore, I decided to give it its original purpose and reorganized it, modernized it and expanded it to reach 75 hectares of vines. Château Le Grand Moulin is a pillar among my three wineries and represents my family legacy that I am proud to share with my two daughters today : Carole and Pauline. The building was built at the beginning of the 20th century and follows the traditional Gironde region architecture. It has become our family vineyard's symbol.



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BORDEAUX

Village: Saint-Aubin-de-Blaye

Terroir: Clay and clay-limestone soils - South / south-west / north-west exposure - 25-meter-high - 25-year-old vines

Winemaking and ageing: One-parcel selection. Mechanical harvest at the beginning of October. Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over twice a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C. Using lees and aged in stainless steel vats with woodwork for 12 months.

Blend: 100% Cabernet Sauvignon



Tasting comments: The color is bright garnet. The nose opens with fresh herbs notes. On the palate, aromas of fresh, crisp red fruits, coated with a lovely sweetness. Notes of cocoa and leather follow, for a wine of remarkable balance.

Food and wine pairings: Burgundy beef stew, Curry lentils stew

