

## 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

**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 for Sauvignon blanc grapes. Colombard and Sémillon grapes are pressed directly. Low-temperature fermentation (16°C). Ageing on lees during two weeks before sulfite input. Tangential filtration.

**Blend:** 80% Sauvignon Blanc, 5% Sémillon, 15% Colombard

**Tasting comments:** Bright and pale yellow colour. Ripe citrus fruit flavours and bow tree background notes of a typical ripe Sauvignon. Supple palate, nice freshness and a beautiful and ripe aromas to finish.

**Food and wine pairings:** Baked white fish

