



Prélude Du Grand Moulin

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Your favourite thing about wine?

Its finess, its complexity

Your favourite 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'm passionate about music. Prélude du Grand Moulin is a perfect blend of my family's wine legacy and my personality. When I play my favourite piano scores, I let myself escape from my every-day job as operating director. For this special wine of Château Le Grand Moulin, I have selected with care the best notes of my vine repertoire, blended them together to my own beat in order to get a harmonious and timeless finish : the prelude of my vision of wine.



Prélude Du Grand Moulin

BLAYE CÔTES DE BORDEAUX

Village: Saint-Aubin-de-Blaye

Terroir: Sandy gravel

Winemaking and ageing: Mechanical harvest at the beginning of october. Cold maceration prior to the fermentation according the quality of the grape. Slow alcoholic fermentation with pumping over twice a day then delestage. Smooth maceration during 3 weeks at 22 Celsius degrees. Ageing with lees in French-oak barrels of 225 litres (1/3 of new barrels) during 12 months without racking, in a reducing environment to maintain fruit aromas.

Blend: 95% Merlot, 4% Cabernet Sauvignon, 1% Malbec

Tasting comments: Deep purple in color. Pleasant aromas of confit dark fruit with caramelized, spicy notes. The palate is elegant, underpinned by pronounced yet entirely unaggressive tannins that emphasize a long, complex finish.

Food and wine pairings: Prime rib of beef

