

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: Parcel selection. Mechanical harvesting in early October. Cold maceration depending on grape quality. Slow start to alcoholic fermentation with pump-overs twice a day, followed by rack and return. Gentle maceration for 15 to 20 days at 25°C. Selection of the finest tank from Château Le Grand Moulin, followed by lees stirring and ageing in stainless steel tanks with oak for 12 months.

Blend: 100% Cabernet Sauvignon

Tasting comments: Bright garnet colour. The nose opens with fresh herbal notes. The palate is lively, revealing crisp, vibrant red fruit flavours wrapped in an appealing sense of richness. Hints of cocoa and leather add complexity, leading to a remarkably well-balanced wine.

Food and wine pairings: Herb-crusted rack of lamb, grilled peppers

