

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 Estephe 1972

Château Moulin de Vignolle is a family estate, named after the watermill located on the property and the hamlet of Vignolle. My uncle managed the vineyard before my parents, my sister and I joined the estate. I became the owner in 2004 and now cultivate 30 hectares of vineyards, including 22 hectares of red grape varieties and 8 hectares of white. Winegrowing is a demanding profession that requires energy and dedication, but I would not have it any other way. Always committed to preserving and respecting nature, I naturally converted the vineyard to organic farming in 2013. Today, I am proud to see that my two children are eager to take over the estate and carry on our family's passion.



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 and October. 20% of grapes are thermo-vinified: warm up to 70°C to extract colour and fruit before cooling at 20°C for fermentation. The remaining 80% are destemmed and sorted before going to the vat. Fermentation starts between 20-25°C. Pumping-over with oxygen. Devatting 15 days after, then tasting. Free-run juice and press-juice are separated before malolactic fermentation. Sulfite input and racking. Ageing in vat with wood input. Filtration.

Blend: 80% Merlot, 15% Cabernet Sauvignon, 5% Petit Verdot

Tasting comments: Deep garnet colour with purple highlights. The nose is elegant and expressive, combining black fruit aromas with subtle spicy notes. The palate is precise and well-defined, supported by silky tannins and discreet, well-integrated oak.

Food and wine pairings: Mediterranean vegetable tart

