

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 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. 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: 2024 : 80% Sauvignon Blanc, 15% Colombard, 5% Sémillon
2025 :80% Sauvignon Blanc, 10% Sémillon, 10% Colombard

Tasting comments: Clear, pale golden colour. The nose opens with fresh citrus aromas. The palate is lively and refreshing, revealing delicate floral notes and a finish with remarkable aromatic ripeness.

Food and wine pairings: Grilled prawns, sea bream ceviche, fresh goat's cheese

