

Château Moulin Des Blais

Guillaume GUERIN

Your main character trait?
I am patient

Your motto?
See the good side of things

The country where you would like to live?
Argentina

What do you like in wine?
The friendliness it brings

The farm of Château Moulin des Blais has been in my family since the 17th century. Our ancestors were millers mainly and also practiced polyculture and livestock for many years. The name of the estate comes from this historical activity: “moulin des blais” meaning “wheat mill”. In the 19th century, the millers’ house became a winemaking cellar and vines progressively got the upper hand. In the 1990s we had become full-time winegrowers.
After travelling the wine world, I took over the family estate in 2014 and converted it to organic farming as I arrived. My wish is to blend in my vineyard with the surrounding green landscape where fauna is warmly welcomed.



Château Moulin Des Blais

CÔTES DE BOURG

Village: Saint-Christoly-de-Blaye et Teuillac

Terroir: Soil of clay-silt – South-South/east sun exposure – 25 to 45-meter-high – 20-year-old vines

Winemaking and ageing: Mechanical harvest à the end of September. Traditional winemaking in stainless steel, concrete and fibres vats at 25°C. Ageing in fibres and stainless steel vats. One to two rackings with or without oxygen according to the vintage.

Blend: 100% Merlot

Tasting comments: Deep, intense colour. The nose reveals aromas of wild blackberries with subtle liquorice notes. The palate is rich and concentrated, supported by round tannins. Ripe fruit takes centre stage, complemented by delicate hints of caramel. The overall impression is harmonious and generous.

Food and wine pairings: Slow-roasted shoulder of lamb with mild spices, sautéed porcini mushrooms

