

**Château du Moulin Rouge – C.B. |
Haut-Médoc
France (MEDOC-HAUT-MEDOC) – 2019**

Domain

Ch. du Moulin Rouge

The vineyard of Moulin Rouge is situated between the Margaux and St. Julien appellations and covers an area of 25ha. The domain has been in the possession of the Pelon-Ribeiro family for generations, where tradition and quality are central, which means that they have won various medals.

Vinification

Fermentations in stainless steel tanks equipped with thermo-regulation. The techniques of vinification, pumping over, maceration time are adapted to the vintage and the raw material. Aging: 12 months in French oak barrels of which 1/3 new oak every year

Taste

Château du Moulin Rouge has a pretty dark ruby hue. The nose offers great complexity with spicy notes and ripe fruit. A bouquet in harmony with the power, testifies to a fine and delicate wood. The attack is elegant but well built. Ripe tannins are present, giving way to a long, lingering finish.

Food pairing

Meat - red | Cheese - hard | Game | Entrecote | Cheese - Marinated

General information

Type: Red wine

Grape varieties: Merlot (50%), Cabernet Sauvignon (40%), Cabernet Franc (8%), Petit Verdot (2%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 18° C

Taste profile: Complex with firm tannins

