

Vintage 2010

From the oldest to the most recent vintages, Château Moulinet has established its identity on balance, finesse, and elegance. Its blend of Merlot and Cabernet Franc, combined with aging in French oak barrels, gives it a great aging potential, ranging from 5 to 20 years. The old vines from which it is made contribute to the aromatic complexity of this great Pomerol wine, offering a bouquet of reduction typical of Bordeaux wines.



90 % Merlot
10 % Cabernet Franc



18 hectares in a single plot
90% Merlot and 10% Cabernet Franc, the average age of the vines between 35 and 45 years



Manual harvesting



18 months in French oak barrels (1/3 new), with some batches in stainless steel tanks.



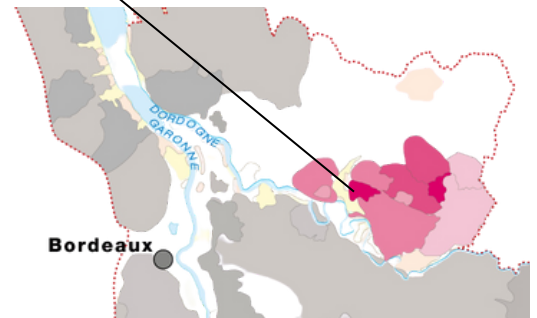
15 % vol
46,667 bottles



Technical director :
Frédéric Redon
Consultant :
Consultants Derenoncourt



AOC Pomerol



Vert de vin

95/100

"The nose is fruity, elegant, delicate and offers power(full of finesse), justness and a beautiful definition. It reveals notes of quite ripe cassis, quite ripe strawberry, small notes of small wild fruits associated with touches of cornflower, camphor, Sichuan pepper as well as delicate notes of saffron, mushroom, a subtle hint of dry flowers and cardamom. The palate is beautifully delicate, gourmand and offers an acidulous frame, suavity, a beautiful finesse of the grain as well as a beautiful finesse/delicacy and a fine controlled richness. On the palate this wine expresses notes of quite ripe cassis, small crushed berries, small notes of quite ripe wild raspberry associated with touches of cornflower, cherry/griotte, tea, cardamom as well as small hints of incense/graphite, cocoa, saffron and a fine hint of hazelnut. Tannins are fine, supple and elegant. A subtle finesse of the grain."

James Suckling

90 /100

Neal Martin

89-91/100