Wijnfiche

Château Poujeaux | Moulis
France (MOULIS) — 2017

Vinification

Harvesting by hand, in small baskets. Sorting by hand and and by optical sorting machine. Whole berry fermentation with gentle extraction. Ageing: 50% new oak for 12 months.

Taste

Expressive and complex nose with aroma's of black fruits, black cherry and floral notes. On the palate, the attack is supple with silky tannins. The complexity, persistency and intensity result in a wine with great drinkability.

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (62%), Merlot (25%), Petit Verdot (13%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins



DULST wijn met advies - Bierbeekstraat 21 - 3052 Blanden
Tel: 016/40 10 28 | E-mail: wijnen@dulst.be | www.dulst.be