



Clos du Moulin

2022

C L O S
D U M O U L I N
B E R G E R A C

2022



● VIGNOBLE / VINEYARD

SURFACE / SURFACE AREA

7 Ha

ÂGE MOYEN DES VIGNES / VINEYARD AVERAGE AGE

30 ans / 30 years

TERROIR / SOIL

Croupe argileuse - Clay hilltop

CÉPAGES / GRAPES VARIETIES

65% Merlot - 35% Cabernet Sauvignon

MÉTHODE DE CULTURE / METHOD OF CULTURE

Biologique / Organic
Biodynamique / Biodynamic

● VINIFICATION

Levures autochtones / Natural yeasts

Vinification en cuves inox thermo-régulées / Vinification in thermo-regulated stainless steel vats

Longue cuvaison (un mois) / Long vatting time (a month)

Elevage en cuves inox thermo-régulées / Ageing in thermo-regulated stainless steel vats

● NOTES DE DÉGUSTATION / TASTING NOTES

ROBE / COLOUR

Rouge brillante / Bright red

NEZ / NOSE

Notes fruitées (prune, cerise) / Fruity notes (plum, cherry)

BOUCHE / TASTE

Attaque franche - tanins ronds - belle longueur
Nice attack - round tannins - long finish