



St Nicolas de Bourgueil - Rouge 2018, Château Le Moulin Neuf

At Saint Nicolas de Bourgueil, the Château Moulin Neuf extends over 21 hectares, demanding high quality, both modern yet traditional, the red wine production is performed with a slow and gentle extraction in order to preserve the roundness and character of the gravel 'terroir'. The ageing is done in old barrels in order to bring out the natural charm of the Cabernet Franc grape.

The techniques put into practice for several years respect the practice of sustainable agriculture : work on the vines, natural controlled grass planting, absence of insecticides rather relying on the use of insect pheromones, leaf thinning, selective grape sorting at the vines and winery,...

Grape variety

- 4500 vines / hectare
- Cabernet franc 100%

Vintage

2018

Tasting notes

Château Moulin Neuf distinguishes itself by its richness and elegance, like all the great wines of the Loire. In the glass it appears dense and rich, beautifully intense and garnet coloured, this wine offers an abundant flavour, red fruits perfectly pairing with spice and wood notes. Delightful and balanced, a final demonstrating long lasting aromas with all the delicacy and charm of this exceptional region.

Ageing

An ageing period of 3 to 7 years laid flat in darkened cellar. A period in which the flavours will further develop to charm the consumer's palate.

Serving

Serve at 12 à 13°C it will accompany perfectly fish sauce recipes, but also all types of grilled meats, roasts stewed or in sauce, cheese, chocolate desserts...