2021 Bordeaux Supérieur, Moulin d'Issan



Code G6300121 **Practice** Yes Product STILL Acidity 4.8 g/L Residual Sugar 0.1 Style Red, Warm and Spicy pH Level 3.68 Organic No ABV 13.00 % Biodynamic No Closure Natural Cork Egg / Milk No Bottle Size 75cl

Country: France Region: Bordeaux Sub-Region: Margaux

Grapes: Grape Merlot 90; Grape Cabernet Sauvignon 10

Tasting Note: Succulent Bordeaux with a lovely final salinity, that trace of oyster-shell setting off the mulberries and tangy pomegranates to perfection.

Winemaking:

Fermentations are done traditionally with very soft pumping-over to respect the liveliness and the structure of the fruit. 3 weeks of maceration followed by malolactic fermentation allowed us to put the wine in French oak barrels mid-November.

Vineyard:

The Bordeaux wine growing area is known for its variety of soil the Bordeaux Wille growing area is known for its variety of soil types and sub-soils. To the right of the historic path that leads to Château d'Issan are our Bordeaux Supérieur AOC plots. They are the closest to the Gironde Estuary. The soil there is mainly clayey limestone and therefore particularly suited to the Merlot grape variety, which dominates in this part of the vineyard. Generally, it contributes 90% of the blend, which is unique in the Medoc. The ruins of the old 17th century windmill, which gave this wine its name, are still in the middle of the vineyard.

Food matching: Best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed and grilled dishes.



