

## *Chateau de Moulin Rouge, Bordeaux Rouge 2016*



Technical Data	
Country	France
Region	Bordeaux
Appellation	Haut-Medoc
Producer	Chateau de Moulin Rouge
Founded	1825
Farming	Organic
Vineyard Age	40 years
Varietal(s)	Merlot, Cabernet Sauvignon, Cabernet Franc
Soil Type	Clay, Limestone
Alcohol	13.0%
Residual Sugar	0.1%
Acidity (g/L)	6.2
pH	3.6
Fermentation	natural/stainless steel
Aging/Maturation	18 months in used oak

### **Producer Description**

This mid-peninsula "left bank" chateau produces beautifully balanced, supple, and food friendly Bordeaux blends each year. This was another one of my "local" discoveries as a friend in the area had selected it for his restaurant and suggested I try it one night with a dinner of short ribs. I found the wine delicious and visited the producer the next day. The Chateau is mid-way between Margaux and St. Julien and they have beautiful organically farmed vineyards. This wine that I selected is produced from vines that are at least 40 years of age.

### **Tasting Notes**

The blend for the 2016 is 50% Merlot, 40% Cabernet Sauvignon, and 10% Cabernet Franc. Aromas include blackberries, cassis, dark cherries, and rich old roses. Flavors include blueberries, boysenberries, blackberries, dark plums, and red peaches. There is a medium to full body, perfect balance and acidity, and a refreshing and fully saturated finish.

### **Food Pairings**

Food pairings would include Filet Mignon, New York Steak, Rib Eye, Roast Beef, short ribs, beef stew, rack and leg of lamb, veal chops, pork chops, roast pork, duck, elk, venison, shrimp, salmon, swordfish, tuna, clams, mussels, beef bourguignon, coq au vin, Asian beef, pork, and chicken dishes, Indian lamb curries, Mexican beef and pork dishes, charcuterie, and medium to rich cheeses.