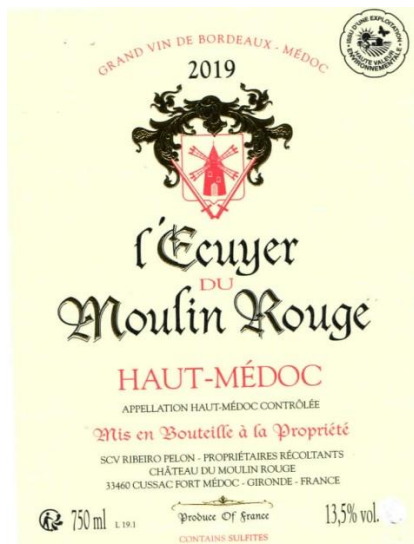


L'Ecuyer du Moulin Rouge, Bordeaux Rouge 2019



Technical Data	
Country	France
Region	Bordeaux
Appellation	Haut-Medoc
Producer	Chateau de Moulin Rouge
Founded	1825
Farming	Organic
Vineyard Age	20 years
Varietal(s)	Cabernet Sauvignon, Merlot
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	12 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 2019 is 60% Cabernet Sauvignon and 40% Merlot. Aromas include black cherries, blueberries, boysenberries, and hints of dark chocolate. Flavors include blueberries, boysenberries, and hints of blackberries. There is a medium body, good balance and acidity, and a refreshing full finish.

Food Pairings

Food pairings would include Filet Mignon, New York Steak, short ribs, rack of lamb, veal chops, pork chops and tenderloin, chicken, coq au vin, cassoulet, salmon, tuna, clams, mussels, Asian beef and pork dishes, Mexican pork and chicken dishes, tapas, charcuterie, and mild, medium, and creamy cheeses.