

## Chateau de Moulin Rouge, Bordeaux Rouge 2015



<b>Technical Data</b>	
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)	6.0
pH	3.5
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. The wine that I selected is produced from vines that are at least 40 years of age.

### **Tasting Notes**

The blend for the 2015 is 50% Merlot, 40% Cabernet Sauvignon, and 10% Cabernet Franc. Aromas are of rich red and dark fruits such as dark cherries, ripe plums, boysenberries, and blueberries along with hints of heirloom roses, vanilla, and ripe juicy peaches. The initial entry saturates the palate with dark cherries, ripe plums, and boysenberries along with a prominent structure of rich tannins and refreshing minerality. There is a perfectly balanced medium to full body along with a smooth and elegant finish.

### **Food Pairings**

Food pairings are extensive and would include Filet Mignon, New York Steak, Rib Eye, Roast Beef, Short Ribs, Beef Bourguignon, Veal Chops, Roast Pork, Pork Shoulder, Venison, Elk, Duck, sausages, charcuterie, grilled tuna, sauteed shrimp, steamed mussels, seafood pasta dishes, lobster bisque, creamy clam chowder, Asian Beef, Pork, and Vegetable stir fries, mild and creamy Indian curries, creamy and rich vegetable dishes, medium to hard cheeses, and chocolate desserts.