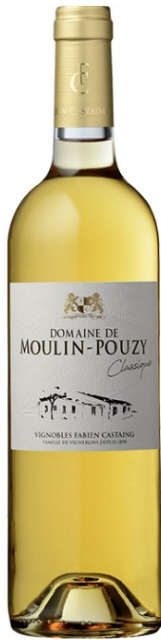


## Domaine de Moulin-Pouzy

### Classique



<b>VINTAGE</b>	<b>2018</b>
<b>REGION</b>	<b>South-West</b>
<b>APPELLATION</b>	<b>Monbazillac</b>
<b>VARIETAL</b>	80% Semillon 20% Muscadelle
<b>ALCOHOL</b>	13.5%
<b>TERROIR</b>	Clay & limestone south / south-west
<b>INFO</b>	54 Ha (1363Acres) total vineyard, 17 Ha (42 Acres) for Monbazillac Classique, from 7 different plots  Hand harvesting: 3 different pics from Sept. 25th to Oct. 28th 2018 : 80% golden berries - 20% botrytised 27 Hl./ Hect. yields  Low temperature vinification & aging in thermo-controlled stainless steel tanks - 55 Grs Residual sugar / L  <b>Sustainable Agriculture Practices - HEV 3 Certified having High Environmental Value.</b>

#### About the Estate:

Domaine de Moulin-Pouzy has been the historic property of Castaing's family since 1898. Fabien Castaing is the 5th generation to perpetuate traditions and family's values which are: love of the terroir, respect for the environment and winegrowing know-how.

"At first, my ancestors acquired one hectare of vines for good care given to a neighboring owner. However, the winegrowing adventure of this old Moulin-Pouzy water mill really began after the 2nd World War, when a family member had the crazy idea of transforming the polyculture into monoculture and selling their wine by bike!"  
*Fabien Castaing*

Today, the estate covers 54 Hect. (133 Acres) of vines in Cuneges (South-West of Bergerac), cultivated through organic farming and certified High Environmental Value 3. Using geobiology and bioenergy approaches in the vineyard as well as in the winery.

More to come

#### Tasting Notes:

Intense nose on exotic and candied fruits, fine fresh grass notes. Extremely balanced, keeping the exotic fruits notes but a fresh finish.

"Baked apricot, candied fruits, harmonious, fresh and delectable palate on honey & fruit-jelly" *Wine Cellars of Annapolis*

"Nice yellow gold color. Pleasant and clean nose on baked apricot and candied fruits. Harmonious and balanced palate in freshness and concentrations. Clean finish on honey and fruit-jelly." *Fabien Castaing*

#### Food Pairing:

Aperitif, foie gras, white meats, cheese & fruits.

#### Press Review:

"This is a finely balanced wine, with freshness & spice. They match the wine's sweetness, marmalade flavors & acidity. Honey permeates the wine along the drier core of botrytis." Roger Voss **89 Pts** Wine Enthusiast