

Domaine de Moulin-Pouzy

La Cuvée



VINTAGE	2014
REGION	South-West
APPELLATION	Monbazillac
VARIETAL	60% Semillon 40% Muscadelle
ALCOHOL	13.50%
TERROIR	Clay & limestone south / south-west
INFO	54 Ha (133 Acres) total vineyard, 13.5 Ha (33.35 Acres) from 3 plots devoted to the Cuvée Hand harvesting: 4 different picks from Oct. 4th to Oct. 30th 2014 : 50% golden berries - 50% botrytised - 20 Hl./ Hect. yields Fermentation & 12 months ageing in American oak barrels - 90 Grs Residual sugar / L

Sustainable Agriculture Practices

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:

Coup de Coeur: So complex nose on soft honey, pastry, acacia blossom and cedar notes, followed by tropical aromas, light pepper, vanilla and silky sweet hints. The American oak barrels are so beautifully revealing and developing all the Monbazillac aromas, and the long ageing in bottle softening it with elegance. Very balanced palate and never ending length. To discover!

"Grand Liqueureux, aromatic complexity on candied fruits, tobacco and vanilla notes." *Fabien Castaing*

Food Pairing:

Foie gras & fleur de sel, chocolates.

Press Review:

"Now well mature, this is a complex wine with honey, spice from wood aging and dense fruits. Vanilla, candied fruits & fresh apricots give a panoply of flavors in this very fine wine." *Roger Voss* **93 Pts** - **"Editor's Choice"** Wine Enthusiast, Oct. 2022

2012 Vint.: 92/100 Gilbert & Gaillard: "Superb gold color. Noble nose on candied fruits (apricot, quince), honey on grilled & smoky hints. Full & ample palate, balanced by freshness. The sweet mellowness nicely melting. Pastry length. A reference!."