

Domaine de Moulin-Pouzy

Classique



VINTAGE	2018
REGION	South-West
APPELLATION	Bergerac
VARIETAL	85% Merlot 15% Cabernet-Sauvignon
ALCOHOL	14.5%
TERROIR	Clay & limestone south / south-west
INFO	54 Ha (133 Acres) total vineyard, 10 Ha (24.70 Acres) devoted to "Classique" Cuvée. 8 Ha plot "Les Marquis" in Cunèges, 2 Ha plot "Lacoste" in Pomport Pre-fermentation at low temperature. Vinification with no sulfur added - 18 months aging in concrete tanks Unfined - Light filtering before bottling Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value. - Organic Conversion

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) and Chateau de Moulin Pouzy wines will be certified Organic 2023 Vintage.

Tasting Notes:

Immediately open and so generous nose on plume, prune, dark fruits ,cherries, blueberries, then soft spices notes. The palate does reveal the South-West notes, with soft hearth notes, cocoa and toasted notes likes being age in oak, and it is not... Round, soft and sappy palate, delicate tannins and then a more powerful and touch peppery length, reminding the Pecharmant expression. Coup de Coeur!

Food Pairing: To be served around 16°C (60 f) with south-west dishes, grilled meat and cheeses.

"This is a wine of rustic elegance, richly flavored but not heavy. It pairs well with lighter meat dishes, roasted vegetables, or aged cheese" *Philip Bernot, Wishing Well, MD*

Press Review:

"This is soft, ripe & juicy. There is a slightly smoky character to go with the red currant & bright acidity. This is an attractive wine that is ready to drink now." Roger Voss - Wine Enthusiast "**2020 Best of Year**" Dec. 15th 2020 Issue.

2 Remarkable Wine** & Coup de Cœur
2020 Guide Hachette des Vins.