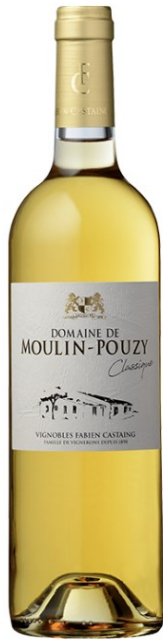


## Domaine de Moulin-Pouzy

### Classique



#### 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.

A 55 Hectares (136 acres) of vines certified High Environmental Value and in Organic Conversion from 2018.

More to come

<b>VINTAGE</b>	<b>2022</b>
<b>REGION</b>	<b>South-West</b>
<b>APPELLATION</b>	<b>Monbazillac</b>
<b>VARIETAL</b>	85% Semillon 15% Muscadelle
<b>ALCOHOL</b>	12.50%
<b>TERROIR</b>	Clay & limestone south / south-west
<b>INFO</b>	55 Ha (136 Acres) total vineyard, 17 Ha (42 Acres) for Monbazillac Classique, from 7 different plots  Hand harvesting: 3 different picks from end of Sept. to Oct. 28th 2022 : 80% golden berries - 20% botrytised 27 Hl./Hect. yields Low temperature vinification & aging in thermo-controlled stainless steel tanks - 55 Grs Residual sugar / L

**Sustainable Agriculture Practices - HEV**  
3 Certified having High Environmental Value. Organic Conversion

#### Tasting Notes:

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

"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:

Soon to come