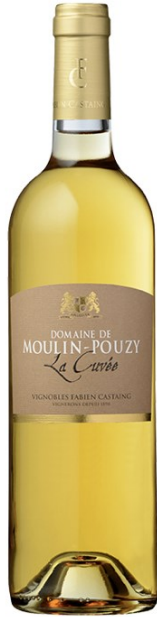


Domaine de Moulin-Pouzy

Cuvée



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

VINTAGE	2021
REGION	South-West
APPELLATION	Monbazillac
VARIETAL	60% Semillon 40% Muscadelle
ALCOHOL	13.50%
TERROIR	Clay & limestone south / south-west
INFO	55 Ha (136 Acres) total vineyard, 13.5 Ha (33.35 Acres) from 3 plots devoted to the Cuvée Hand harvesting: 4 different pics from mid. Oct. to Nov. : 50% golden berries - 50% botrytised—15 Hl./Hect. yields Fermentation & 12 months ageing in American oak barrels - 85 Grs Residual sugar / L - 250 Cs total production Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value.

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:

2015 Vint.: 92/100 Gilbert & Gaillard: "Superb gold color. Noble nose on candied fruits (apricot, quince), honey on grilled and smoky hints. Full and ample palate, balanced by freshness. The sweet mellowness nicely melting. Pastry length. A reference!."