



Trois Moulins NV

TASTING NOTES

Intense ruby red robe with a deep purple rim. Concentrated nose with delicate hints of ripened fruits and toasty Oak aromas. The mouth is ample and rich, containing an abundance of fruit, and ripe tannins. A very well-balanced wine with a long lasting finish.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Medoc
Vineyard name:	Haut Medoc Cru Bourgeois
Vineyard size:	26 acres
Soil composition:	Fine and larger gravel
Vines/acre:	2,000 - 2,800
Yield/acre:	1.6 tons
Year vineyard planted:	1985
First vintage of this wine:	1800s
Bottles produced of this wine:	120000

WINEMAKING & AGING

Varietal composition:	50% Merlot, 30% Cabernet Sauvignon, 18% Cabernet Franc, 2% Petit Verdot
Fermentation container:	Stainless steel tanks (thermo regulated)
Length of alcoholic fermentation:	10 days
Fermentation temperature:	80.5 °F
Length of maceration:	3 - 4 weeks days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	225
Age of aging container:	20% New, 40% 1 year, 40% 2 years
Type of oak:	French
Length of aging before bottling:	15 months

PRODUCER PROFILE

Estate owned by: Nicolas Marie
Winemaker: Olivier Pascaud
Total acreage under vine: 26
Estate founded: 19th Century
Winery production: 393,500 Bottles
Region: Bordeaux
Country: France