CACHET WINE

Château Moulin de Mallet 2023

Code MOUL270

This super little château is situated on the plateau of Pujol, a rocky outcrop overlooking the Dordogne and facing the slopes of St Emilion. Owned and run by Serge Couderc and his son Julien who manage the estate, following “lutte raisonnée” principles, they always look to take low yields hence the intensity of concentrated fruits.

Tasting Notes:

This wine displays a brilliant, vibrant red colour with subtle violet highlights. The nose is both fresh and expressive, opening with delicate floral notes intertwined with generous aromas of red fruits. On the palate, it charms with its roundness and harmony, supported by perfectly ripe, silky tannins. Flavours of red berries and sweet spices are elegantly woven together, bringing depth and complexity with a long, well-balanced finish.



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Specification	
Vinification	The château has set up a series of quality measures, two prime objectives of which are: to control and limit yields (pruning, green harvesting, grass cover) and to obtain optimum ripeness (maximum surface trellised, leaf thinning, harvest sorted on the vine). Harvesting is by machine, enabling the harvesting dates to be chosen judiciously as each plot attains ideal ripeness. The winery is equipped with stainless steel and cement vats. Maceration lasts around 3 weeks. Prefermentation maceration. Temperature control. Pneumatic press.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2026 through to 2030
Country	France
Region	Bordeaux
Type	Red Wine
Grape Mix	80% merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc
Genres	Vegan, Vegetarian
Vintage	2023
Body	Soft, fruity and smooth
Producer	Château Moulin de Mallet
Producer Overview	Château Moulin de Mallet is situated in the commune of Pujols just south of Saint-Emilion.
Closure Type	Cork
Food Matches	Lasagne