



# Le Moulin Rose de Malescasse

Haut-Medoc, France, 2020

## TASTING NOTES

An intense deep garnet color with expressive aromatic notes of cassis, black fruits, and hints of spice that are characteristic of a youthful profile. On the palate, harmonious tannins that are well-structured with good acidity.

## DOMAINE

The vineyard sits at a high point in the Médoc with a beautiful terroir that was acquired in 2012 by the Vignobles Austruy. The blend is made from defined plots that surround the iconic windmill, a classic Haut-Médoc style for any occasion.

## VINEYARD

Vineyard size 40 hectares  
Soil composition Quaternary gravels and sands emblematic of the Médoc

## BLEND

46% Cabernet Sauvignon, 44% Merlot, 10% Petit Verdot

Alc.	13,5%	Ph	3,69
TA	3,24 g/L H2SO4		
RS	0,2 g/L	SO2	38 mg/L

## WINE LIST DESIGNATION

Le Moulin Rose de Malescasse –  
Red - 2020  
Category: Haut-Médoc, Bordeaux

## FOOD PAIRINGS

A perfect wine to pair with a steak dinner or your favorite winter stew.



Château  
Malescasse

## WINEMAKING

Fermentation container Grapes circulate through a densimetric bath, washed, sorted according to ripeness before being poured into wooden and concrete tanks.  
Maceration technique Maceration over 3-week period.  
Type of aging container Aged in oak, 2nd wine barrels  
Age of aging container 12 months in oak barrels (1/3 are French oak from prior vintages, 2/3 in concrete or wooden vats)  
Type of oak Oak barrels and oak tanks  
Bottles produced 65,000  
Winemaker Bertrand Chemin  
Consulting Oenologist Stéphane Derenoncourt

## ENVIRONMENTAL PRACTICES

Sustainable agriculturally minded with the objective being to adapt alongside each plot, following each one closely throughout the year. Applying sustainable methods of pest control, especially to areas that are most susceptible, the aim being to create a natural balance between the vines and their environment.