

Château Moulin De Vignolle

Bruno BELLY

Your main character trait ?

I'm hard working

Your favorite thing about wine ?

EVERYTHING

The natural gift you would like to have ?

To be able to see the future

Your best tasting memory?

A Saint Estèphe 1972

Château Moulin de Vignolle is my family legacy et gets its name from the water mill on my estate and from the location's name "Vignolle". My uncle operated the vineyard when my parents, my sister, and I joined the estate. In 2004, I became the owner, and today the vineyards are planted over 34 hectares, of which 25 hectares are red varieties, and 9 hectares are white varieties. This profession requires energy and hard work, but there is nothing else I would rather do! I have always tried to protect and respect nature, therefore I converted my vineyard to organic farming in 2013.



Château Moulin De Vignolle

BORDEAUX

Village: Pleine-Selve, Saint-Caprais, Marcillac

Total winegrowing area: 34 hectares

Terroir: Soil of sandy silt – Subsoil of clay and sand – East/East-South sun exposure – 28-year-old vines

Winemaking and ageing: Mechanical harvest at the beginning of September. Direct pressing with pneumatic presser. Regulation of temperature between 16 and 18 Celsius degrees during fermentation for 2 to 3 weeks. Tangential filtration.

Blend: 60% Merlot, 20% Cabernet Sauvignon, 20% Cabernet Franc

Tasting notes: Pale in colour, the wine is bright light pink. The impressive nose is marked by tangy aromas. The palate is supple with a frank and fresh attack. Generous, extremely thirst-quenching and highly drinkable. This is a true and technically very accomplished rosé made by direct pressing.

Food and wine pairing: Marinated chicken skewers

Awards:

Vintage 2021:

SILVER VIGNERONS INDEPENDANTS 2022

