TECHNICAL SHEET

CHÂTEAU

MOULIN HAUT-LAROQUE

FRONSAC

VINTAGE 2009

WA: 91 | WS: 92 | Decanter: 16,5 | JR: 15,5 | JMQ: 93 | Vinum: 18

The oldest bottles labeled Chateau Moulin Haut Laroque date from the vintage 1890, and the Herve's family still owns a few bottles!
The vineyard of 39,56 acres is probably the one that has most very old vines in the region.



VINE-GROWING DATA

Surface area in production : 39,56 acres (16,01 ha)
Soil : Clay-limestone. Plateaus and hillsides.
Density of plantation : 5500 - 6700 vines/hectare
Average age of vines : 40 years old
Grape varieties : 65% Merlot, 20% Cabernet franc,
10% Cabernet Sauvignon, 5% Malbec
Dates of harvest : From 28th september to 13th october 2009
Treatment of harvest : 100% manual transported in crates, modern facilities, dual manual sorting table, total destemming, treatment by gravity (no basic pumps or pipes used)

VINIFICATION TECHNIQUES

Type of vats : Temperature controlled little stainless steel vats
Type of grape-press : Pneumatic
Type of pumps : Peristaltic only
Fermentation : 100% in barrels
Ageing : Barrels (35% new) for 18 months
% vol : 14,5
Consultant oenologist: Laboratoires Rolland | Christian Veyry
Second wine : Château Hervé-Laroque

CONDITIONING

Bottling : 23rd – 27th of may 2011
Type of bottles : Heavy (OI Bordeaux Patrimoine)
Type of corks : Natural, 54mm x 24mm

TASTING COMMENT

"A brilliant wine from this consistently excellent estate, Moulin-Haut-Laroque's 2009 has a dense ruby/purple color (no surprise there), loads of minerality (chalk dust and wet rocks), superb black raspberry and black currant fruit, a hint of spring flowers and full-bodied, wonderful texture and length. Given its structure, it might benefit from several years of cellaring, but this wine can keep for 12-15 or more years where well-cellared." **Robert Parker | The Wine Advocate #199 | February 2012**

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