



CHATEAU MOULIN DE TAFFARD 2010

Médoc

FICHE TECHNIQUE

Terroir: 13,5 hectares of grave garonnaises of the average terrace of Mindellresting(basing) on Eocene limestones in massive benches 3 hectares of limestone in massive benches belonging to the terminal layer of Limestones of Couquêques

Area under Vines: 21 hectares

Density of plantation: 5 000 pieds

Rendement: 49 hl for hectares

Grape varieties:

- 55 % merlot
- 38 % cabernet sauvignon
- 5 % cabernet franc
- 2% petit verdot

Average age of the vines: 27 years

Harvest: Mechanics after sorting on vines with the second sorting in the trucks of reception

Vinification:

- Long maceration on measure with so necessary cold pre-fermentation
- Control of the temperature by tanks 26 ° in 28 ° maximum
- Double system of adjustment of the temperature: method of the serpentine for the malolactic fermentations and the heat pump for the alcoholic fermentations
- Two daily reassemblies with watering of the hat of marc by a turnstile
- The run off with extraction of tannins and color ferment by variable tank according to the vintage wines
- Malolactics fermentations in tanks of variable times according to an analytical follow-up twice a week
- Great wine stemming from some free run wine assembled with the best first press

Ageing: only in Tanks

Production: 40 000 bottles