# Chateau Trois Moulins Haut Medoc Cru Bourgeois 

Chateau Cambon la Pelouse
France - Bordeaux - Haut Medoc
A flour mill just nearby explains the origin of this cru bourgeois' name, which means "three mills". Already in its day, it attracted English and Dutch connoisseurs. History continues for this ruby-colored, subtle wine with its elegant bouquet of jammy red fruits. It is subtle and very round on the palate and has a long powerful finish.

## Specifications

| Appellation | Haut Medoc |
| :--- | :--- |
| Wine Type | Red |
| Varietals | $45 \%$ Merlot, 40\% Cabernet Sauvignon, 15\% Cabernet Franc <br> $(2016)$ |
| Age of Vines | Average 25 years |
| Agricultural Practices | Sustainable |
| Vinification | Traditional cultivation methods, tilling and cultivation of <br> grass along the rows. Debudding and elimination of suckers, <br> deleafing. Early picking of green fruit, machine or manual <br> harvest all depend on the individual plot. Double sorting <br> from a vibrating table. Temperature controlled tanks, <br> clarification and maceration before fermentation. The must <br> is clarified; cold soak 4-6 days before fermentation. Three <br> to four weeks in vats; 12 to 15 months on fine lees. Aged <br> l2 months in French oak barrels (30\% new, 20\% one year <br> old). |
| Pairings | Perfect with pizza, pasta, burgers but also grilled <br> vegetables such as zucchinis. |



Codes, Weights and Measures

| UPC | 784585020133 |
| :--- | :--- |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 10784585020130 |
| Case Weight | 35 |
| Cases/Pallet | 49 |
| Layers/Pallet | 7 |
| ABV | $13.5 \%$ |
| SRP | $\$ 30.99$ USD |
| 750 mL Bottle |  |

## Reviews and News

2016 Chateau Trois Moulins Haut Medoc - 92 PTS - JS
2016 Chateau Trois Moulins Haut Medoc - 90 PTS - VINOUS
2016 Chateau Trois Moulins Haut Medoc - 90 PTS - BEST BUY - WE

