

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



## Codes, Weights and Measures

UPC	7 84585 02013 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02013 0
Case Weight	35
Cases/Pallet	49
Layers/Pallet	7
ABV	13.5%
SRP	\$ 30.99 USD 750mL 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

2015 Chateau Trois Moulins Haut Medoc - 91 PTS - WE
2015 Chateau Trois Moulins Haut Medoc - 89 PTS - JS
2015 Chateau Trois Moulins Haut Medoc - 89 PTS - JD
2012 Chateau Trois Moulins Haut Medoc - GOLD AWARDS
2012 Chateau Trois Moulins Haut Medoc - 87 PTS - WE