Milhade

VINS, SPIRITUEUX & ÉMOTIONS

Sieur GAILLARD, AOC Crémant de Bordeaux, Blanc

AOC Crémant de Bordeaux, Bordeaux, France

MILHADE
5 lieu-dit Lyonnat, 33570 Lussac - France
Tel. +33 5 57 55 48 90 - contact@milhade.fr
www.milhade.fr

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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- My experience here and elsewhere has taught me that there are very different ways of making wine, more or less industrial, more or less close to the vine and the consumer, that passion often makes a difference, and that only patience, in the vineyard as in the cellar, allowed to build lasting things - Guillaume Guérin

PRESENTATION

This dry white of the Château Moulin de Rioucreux is a fruity blend of white and grey Sauvignons, on citrus, rather oily on the palate and a little atypical for ageing in vats due to its balance between acidity and fat.

THE VINTAGE

The winter was abnormally mild causing a premature break-up that remained untouched thanks to a cool spring. The Bordeaux region has found itself on a frost alert several times but little damage related to frost. A second challenge was then imposed on the 2019 vintage: the heat, since the region has still undergone a summer at high temperatures, saved by the rains that arrived at the right time and allowed to bring freshness and strength to the grapes before the harvest.

TERROIR

The Moulin de Rioucreux plots are located in the municipality of Saint-Christoly-de-Blaye in the canton of Saint-Savin. The estate covers 16 hectares on the appellations Bordeaux (white, rosé) and Blaye Côtes de Bordeaux, with three types of terroirs: clay, clay-limestone and clay-sandy. Encépagement is to 15% in white with the worked type of vines Sauvignon gray (vines aged 28 years) and Sauvignon white (vines aged 4 years on average).

IN THE VINEYARD

The bunches were able to enjoy the sun thanks to a manual stripping to reach maturity during the mild month of September.

WINEMAKING

Pneumatic pressing. The two grape varieties are vinified separately. Fermentations are made at 17°C to promote the production of aromas.

AGEING

Assembly and ageing on lees in vats with regular stirrings until bottling in January.

VARIETALS

Merlot 40%, Sémillon 35%, Cabernet franc 25%

13,8 % VOL.

Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve fresh, very pleasant to bring freshness on a hot summer day.

AT NOSE

A rich nose that presents a nice bouquet of candied fruit, honey and elderberry jelly

ON THE PALATE

Fruity aromas and a freshness that continues on a full and round palate.

FOOD PAIRINGS

A glass of white Moulin de Rioucreux will accompany perfectly seafood, fish and aperitifs with friends.

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