





Château Moulin-Borie

Listrac-Médoc 2015

Château Moulin-Borie owes its name to an old windmill which was once used to mill the grain for the town of Listrac en Médoc. The estate is headed by Bruno-Eugène BORIE who knows Listrac well as his mother, Madame BORIE-ROCHETTE, was born at Château Ducluzeau, another Listrac estate that has been in the family for several generations. Bruno-Eugène BORIE also manages Château Ducru-Beaucaillou, the famous Grand Cru Classé in Saint-Julien.

Listrac, the other Médoc.

« The latest good news out of Bordeaux is Listrac »

High renown tends to build ivory towers, while the wines that grow in their shadow must trust to time to win over wary minds. For all too long, those appellations with more modest names have been somewhat neglected. And yet in the same way that many different books can enchant us, there are other wines capable of charming the palate, and the Listracs are among them. Listrac harbours some real gems and their prices remain reasonable.

How can we ignore this complex fabric of determined owners, driven by uncompromising standards and high ambitions, not to mention the historic cooperative with 34 winegrowers of the 65 that make up the appellation as a whole.

Fourcas Borie, Ducluzeau and Moulin Borie, my Listracs, are deliciously charming, uninhibited wines, above all else. Their singular character is derived from a combination of clay-limestone and Pyrenean gravel soils. Affable Merlot planted on the former cajoles the more austere Cabernet growing on the latter, while Petit Verdot throws in its spicy hints. That is why a skilled yet gentle hand must vinify them, to avoid the pitfall of that old-fashioned harshness, and caress the palette before leading through into a lovely smooth finish.





Terroir

The vines of Château Moulin-Borie boast an ideal location on the high terrain around the hamlets of Fourcas and Le Tris, right in the heart of the Listrac appellation. Over half of the vineyard is planted on a gravel ridge with a clay subsoil, with the rest growing on clay-silica soils on limestone subsoils.

Vineyard

Surface area: 30 hectares

50% Merlot, 40% Cabernet-Sauvignon and 10% Petit Verdot

Average age of the vines: 30 years Plantation density: 8,000 vines / ha Production: 10 to 12,000 cases / vintage

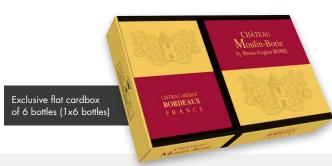
Winery

Alcoholic fermentation is carried out at moderate temperatures (between 27° and 29°c) to optimise the fruity character of the wine. Moderate pumping over makes for nicely-controlled extraction and silky tannins.

The wine is bottled in a sterile environment with an inert gas, using top-quality natural corks.

Tasting Notes

Fresh, crispy red fruit aromas, good structure to back up the silky tannins, and a long-lasting fresh finish. Ideal served with roast poultry, grilled red meat or even a Medoc hamburger (a slab of sirloin grilled over a vine-branch fire, topped off with shallots in a crisp baguette).





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