

Château Moulin du Cadet 2003 Saint-Emilion Grand Cru Classé



Château Moulin du Cadet 2003 Saint-Emilion Grand Cru Classé

Château Moulin du Cadet 2003—Saint Emilion Grand Cru Classé
80% Merlot—10% Cabernet Franc—10% Cabernet Sauvignon
Aged in Oak Barrels for eighteen months. The only of two Grand Crus grown with organic cultivating methods.

This small property, located at the foot of “Ausone” is owned by Jean-Pierre Moueix and managed by his nephew Alain, who introduced the “bio-dynamic” organic cultivation methods used in this Grand Cru Classé. The result is a pure, naturally healthy wine with a lot of distinction and character.

Tasting Notes: Dark and intense garnet colored robe. The nose is powerfully expressive with ripe fruit and elegant toasty oak. The structure is rich and full with lovely fleshy tannins that provide a long finish. The 2003 vintage reveals itself more and more as one of the best Bordeaux has had for a long time. It may not keep for as long as some more typical vintages but with its superb taste, it will not last long anyway!



Connie Niehaus with Alain Moueix,
*Oenologist and Wine Maker for several
Great Bordeaux Chateaus*



Harvest in full swing