

Moulin de Tricot



Haut Médoc



At a Glance:

- **Appellation:** AOC Haut Médoc
- **Encépagement:** Cabernet Sauvignon (75%), Merlot (25%)
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 13 plots totalling 1.2 ha scattered around Arsac, just outside of the Margaux AOC
- **Soil Types and Compositions:** Deep gravel and sand soils
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 9,500 vines/ha. Average vine age is 20 years
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early October

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks following sorting and total destemming.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine racked off its lees every 6 months
- **Malolactic Fermentation:** Spontaneous, in tank following fermentation
- **Élevage:** 12 months in neutral, 225-l oak barrels
- **Press Wine:** Blended with free-run wine at assemblage prior to bottling
- **Fining and Filtration:** Fined with egg white, unfiltered
- **Sulfur:** Applied at each racking

In The Glass:

Bottled 6 months earlier than the château's Margaux, this Haut Médoc combines the sturdy tannic structure intrinsic to the wines of the Médoc tied to black currant and plum fruit, all supported by acidity rarely found in modern Bordeaux. Faster-maturing than the Margaux, this wine can be enjoyed both in its youth and with bottle age.