

Moulin de Tricot



Margaux



At a Glance:

- **Appellation:** AOC Margaux
- **Encépagement:** Cabernet Sauvignon (75%), Merlot (25%)
- **Average Annual Production:** 22,000 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 5 ha of vines near Arsac, southwest of the village of Margaux
- **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 30 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:** 18 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:

Moulin de Tricot makes us recall the grand Margaux wines of yesteryear. Arsac's sand-laden gravel soils bring soaring aromatics of violets, tobacco, graphite, and cedar tied to the restrained flavors of black currant and plum. While the wine displays Margaux's renowned elegance, its reliance on Cabernet means that its tannic power will give it decades of longevity.