

Moulin de Tricot



Château Moulin de Tricot is a tiny property established in the 19th Century by the ancestors of the current proprietor, Bruno Rey. Monsieur Rey and his wife, Pascale, tend the vineyards that are situated 30 km north of the city of Bordeaux, in the heart of the Margaux appellation. The Rey family owns just shy of 5 ha of vineyards on a gravelly “croupe” (outcropping) in the commune of Arsac. Of the five hectares, 3.7 ha are within the Margaux appellation and 1.2 are classified as Haut-Médoc. The soils at Moulin de Tricot are a mix of sand and gravel sitting on a subsoil of clay and marl. The sandy gravel provides excellent drainage while the clay in the subsoil provides moisture to the vines deep roots. Surrounded by numerous Châteaux producing hedonistic fruit bombs, the wines of the Rey family remind us to the Bordeaux we enjoyed when the Bordelais were modest and their wines grand.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** No herbicide, synthetic treatments only when necessary
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Deep gravel and sand soils
- **Vines:** Trained in Guyot and planted at 9,500 vines/ha. Average vine age is 20-30 years.
- **Yields:** Controlled through pruning and debudding. Yields average c. 55 hl/ha
- **Harvest:** Manual, usually in early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After sorting and total destemming, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison lasts 3-4 weeks.
- **Extraction:** Pumpovers
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation

Aging:

- **Élevage:** 12-18 months in neutral, 225-l oak barrels
- **Lees:** Wine racked off its lees every 6 months during élevage
- **Fining and Filtration:** Fined with egg whites, unfiltered
- **Sulfur:** Applied at each racking