

# LE MOULIN BARBIN

AOP BOURGUEIL



**REGION**  
LOIRE VALLEY



**GRAPE VARIETY**  
CABERNET FRANC



**AGEING**  
5 YEARS



**TERROIR**

THIS 3.5-HA PARCEL IS LOCATED IN THE LIEU-DIT "LE MOULIN BARBIN". THE CLAY-LIMESTONE SOILS PRODUCE STRUCTURED WINES WITH INTENSE AROMAS. THE AVERAGE AGE OF THE VINES IS 35 YEARS.



**VINIFICATION**

MANUAL HARVESTING AT THE OPTIMAL MATURITY AND ALCOHOLIC FERMENTATION STARTS QUICKLY. AFTER PRESSING AND MALOLACTIC FERMENTATION, THE WINE IS AGED FOR A SHORT PERIOD OF 4 MONTHS TO ALLOW EARLY BOTTLING. NO SO<sub>2</sub> IS ADDED, IN ORDER TO PRESERVE ITS PURE CHARACTER.



**TASTING NOTES**

A BRIGHT RUBY COLOR COMBINED WITH AROMAS OF RIPE RED FRUITS AND SPICES. A WELL-BALANCED, CRUNCHY WINE WITH RED FRUIT NOTES.



**FOOD PAIRINGS**

EASY TO PAIR WINE: CHARCUTERIE PLATE, QUICHE WITH LARDONS, DUCK BREAST WITH HOYT PEPPER SAUCE. IT GOES PERFECTLY WITH CHEESES ESPECIALLY BRIE, ROCAMADOUR, CAMEMBERT AND WITH SOME DESSERTS WITH RED FRUITS AS CHERRY CLAFOUTIS.



Complices de Loire

**SERVICE TEMPERATURE:** 10° - 12°



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