

# 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.

**SERVICE TEMPERATURE:** 10° - 12°



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