

France, AOC Bordeaux | 2016
CHÂTEAU DU MOULIN NOIR

"A Silky Indulgence"

Story This Montagne-Saint-Émilion is aged in French oak barrels for one year, enhancing its magnificent fruity aromatic profile. The generous proportion of soft, fruitcake-like Merlot (60%), the structured tannins and elegance of Cabernet Franc (30%), and the firmness of Cabernet Sauvignon (10%) form the essential building blocks of this classic wine. Traditional winemaking methods are respected throughout the production process to preserve the distinctive characteristics of the grapes and fully express the potential of the terroir. This indulgent wine beautifully showcases the elegance and depth of Bordeaux's Right Bank.

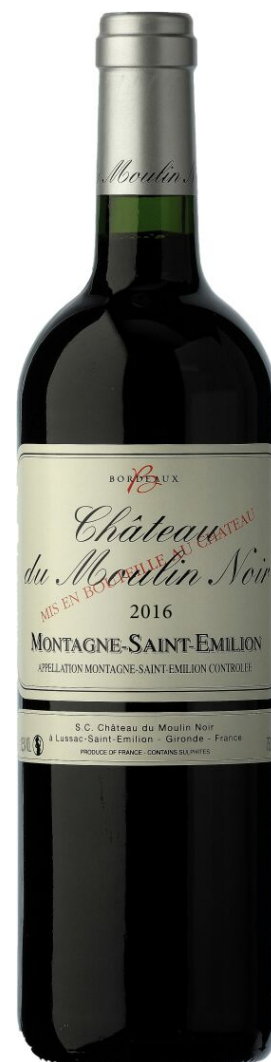
COLOR Ruby red

AROMA The nose offers aromas of red and black fruits and berries, including black cherries, dark plums, blackcurrants, and boysenberries, complemented by notes of cigar box, cinnamon, and vanilla from oak ageing.

TASTE Full-bodied and elegantly fruity, with refined complexity, a rounded texture, and a smooth mouthfeel supported by ripe fruit flavours and silky tannins. This multifaceted classic lingers on the palate, where notes of leather and vanilla gently alternate through the long finish.

TIPS FOR USE This fine red wine pairs beautifully with red meat dishes such as Beef Wellington or venison stew, roasted duck breast, and mature cheeses. Grilled octopus and seared tuna also make excellent companions, as does chicken served with a mushroom sauce. For vegetarian options, aubergine parmigiana and lentil stew are ideal matches.

*Château
du Moulin Noir*



WINE TYPE	Red wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Merlot 60% Cabernet Franc 30% Cabernet Sauvignon 10%	BOTTLE CLOSING	Natural cork
		BOTTLE SIZE	0,75 l
MANUFACTURER		PRODUCT NUMBER	289005
ALCOHOL CONTENT	14,5%		

Norex Responsibility Indicator:



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari



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