

# **MOULIN SAINT-GEORGES 2009**

Located 200 meters near the village of Saint-Emilion, this vineyard of 7 ha belongs to the Vauthier family, owner of the great Château Ausone, Saint-Emilion Grand Cru Classé A, from the beginning of the 20<sup>th</sup> century.

Monsieur Alain Vauthier is at the head of both estates.

His daughter Pauline is the wine maker of both châteaux.

Her wine at Moulin Saint Georges is very intense, with its own recognizable characteristics and never too rich nor heavy.

Very expressive but never ostentatious, it offers a vibrant fruit and a pleasant crispy feeling.

Moulin Saint-Georges' vines are mainly Merlot, with a small share of Cabernet Franc. The parcels are on a soil made of clay and limestone.

Green harvest is lead through a long period to prepare the vines when spring comes. The cellars have only new oak barrels.

The vineyard is managed with great care and produces a wine that is well structured and nicely balanced with a high ageing potential.

The work in the vineyard and its quality have always been maintained along the different vintages. This great growth became throughout the years a very well-known reference among the whole appellation.

Very representative of the terroir which remains extremely elegant.

Production (/year) : 3000 bottles

Surface : 7 hectares

Harvest : by hand

Average age of the vines : 35 years

20% Cabernet Franc, 10% Cabernet Sauvignon, 70% Merlot.

Tasting Notes :

Jeannie Cho Lee : 94/100

Love the preciseness and detail on this wine with lifted floral notes and very long finish. As usual, even in this ripe vintage, this wine is about restraint, elegance, balance and finesse. Great value wine.

Jancis Robinson : 15.5/20

Round and smooth. Not exaggerated. Mild mannered. Just a bit leathery/tanning on the finish. When to drink: **2017 to 2025.**

James Suckling : 93/100

The Wine Enthusiast : 91/100

Jeff Leve, the Wine Cellar Insider : 90/100

Tim Atkin : 94/100



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