



CHATEAU MOULIN HAUT-LAROQUE

GRAND VIN DE BORDEAUX

VINTAGE 2021

THE FIRST VINTAGE MADE BY THOMAS & HIS BROTHER FREDERIC

When Jean-Noël Hervé, 24, took over Moulin Haut-Laroque in 1977, he couldn't imagine he was about to manage the family winery for more than 42 years!

During all these years managing Moulin Haut-Laroque he met so many incredible people across the planet and devoted his entire life making them happy about his wine.

The vintage 2021 is a new chapter without him but which now implies both his sons Thomas & Frédéric !

VINE-GROWING DATA

Surface area in production : 39,56 acres (16,01 ha)

Soil : Clay-limestone. Plateaus and hillsides.

Density of plantation : 5500 - 6700 vines / hectare

Average age of vines : 55 years old

Grape varieties : 65% Merlot, 20% Cab. Franc, 10% Cab. Sauv., 5% Malbec

Dates of harvest :

Malbec: October 1 2021

Merlot: October 1 to 11 2021

Cabernets: October 12 to 13 2021

Treatment of harvest : 100% manual transported in small crates, modern facilities, triple manual sorting table, total destemming at pendulum swings (Cube v.2), treatment by gravity (no basic pumps or pipes used)

VINIFICATION TECHNIQUES (no sulphites added)

Type of vats : Temperature controlled little stainless steel vats

Type of grape-press : Pneumatic

Type of pumps : Peristaltic only

Fermentation : 100% in barrels

Ageing : Only extra-fine grain top quality French barrels (40% new) for 18 months

Approx. Analyses: Alc.13,4% - PH3,71 – AT3,20

Consultant - oenologist: Rolland | C. Veyry

CONDITIONING

Date of bottling : May / June 2023

Type of bottling : Under nitrogen atmosphere, vacuum filling & corking, inside.

Type of bottles : Heavy (OI Bordeaux Patrimoine Genesis)

Type of corks : Natural, 54mm x 24mm – anti-TCA unit control 'NDTECH'

Type of caps : Tin

Lot number : L21A1 (Lot & bottle numbering laser engraved on the bottleneck)

