

MOULIN DE LAGNET SAINT-ÉMILION GRAND CRU 2005

Vintage: 2005
Appellation: AOC Saint-Émilion Grand Cru
Varietal: 100% Merlot
Winemaker: AnneLise Goujon & Pierre Chatenet

Organic Certificate: Certified Organic by Ecocert



Soil: Rich in clay and sandy

Viticulture: First, in June - July, the lowest leaves are cut to let the sun in and some grapes are cut out to allow the others to develop better. Then, in late September, early October, manual harvest and selective picking on a table ensure selection of the best grapes. At last, careful sorting out is carried out in the vat-room before and after the destemming. Indigenous yeasts were used during the fermentation process.

Maturation: This wine spends twelve months in barrel before release; 30% new French oak barrels and 70% old French oak barrels.

Production: 500 cases, 100 cases imported into the United States.

Notes: This highly rated vintage displays notes of red fruits (cherry and currant), blackberry, vanilla and a balanced touch of oak and cocoa. Plump and ample, with elegant layers of earth, herbs and spice. Pairs well with red meat, pasta with tomato and Parmigiano-Reggiano cheese, and lentil stew. Best 4-10 years from vintage date.

The Estate: The Château Moulin de Lagnet is situated within the jurisdiction of St-Émilion on the commune of St. Christophe des Bardes. It has been owned by the same family for many generations. Once, it was a meeting point around the flour-mill; an outbuilding is still the witness of this past. Since the 19th century the vines have been spreading over all the plots, 7 hectares in all on a block. Their average age is 35 for the Grand Crus and 20 for the St-Émilion AOC. The sandy-clay soil allows the varieties of Merlot (80%) Cabernet Sauvignon and Franc (20%) to bloom.

Accolades: 88 Points—*Wine Enthusiast*, June 2009



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