



CACHET WINE

Château Moulin de Mallet

2020

Code MOUL220

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Tasting Notes:

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Specification	
Vinification	Hand picked and fermented on skins for 14 days in steel tanks, each variety and parcel separated to enhance the blending potential. After fermenting, the wine has 6 months in concrete and large oak casks to add some weight, structure and soften the tannins.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2026
Country	France
Region	Bordeaux
Type	Red Wine
Grape Mix	80% Merlot, 20% Cabernet Franc
Genres	Vegan, Vegetarian
Vintage	2020
Body	Soft, fruity and smooth
Producer	Château Moulin de Mallet
Producer Overview	Château Moulin de Mallet is situated in the commune of Pujols just south of Saint-Emilion.
Closure Type	Cork
Food Matches	Try with a plate of Lasagne - wonderful!
Press Comments	Victoria Moore, February 2025: "A Bordeaux that I wasn't totally sure about when I first opened it but it rapidly became a serious favourite. A claret with a lot of matter in it, a very reassuring vibe and a nice rinse of acidity - what some would call 'proper wine'. I drank a glass of it on three consecutive nights and it stood up really well to hanging around my kitchen. With sausage pasta (Rick Stein recipe, a bit creamy, with rosemary) it made a great dinner package."