

Domaine de MOULINES

IGP PAYS D'HERAULT

F34130 - MUDAISON

Tel. 33.(0)4.67.70.20.48

email : cavesdemoulines@orange.fr



On the land which has been the family's for five generations, the Saumade family has always held great importance to the production of quality wines. The Mediterranean Sea's proximity as well as the clay-limestone soil allow a wide selection of grape varieties which are then carefully vinified, permitting the production of wines that are enjoyed in France and around the world - 60% of the production is exported (Europe, Canada, the United States, and Japan).

VINIFICATION :

After the mechanical harvest on optimally ripe grapes, the destemming process is done before the controlled fermentation between 28 and 30°C in tanks. The bottling of the cuvée Prestige Rouge is done with no prior filtration in order to obtain a better preservation of its aromas and gustatory quality.

Sustainable agriculture

Prestige Rouge

The Prestige Rouge is composed of our best tanks of Merlot, Cabernet Sauvignon and Cabernet Franc aged separately in French oak barrels for eighteen months before being blended in a tank and bottled after a some weeks.

This is a complex and powerful wine, with sweet tannins, It may already be tasted, although it may also be “forgotten” for ten to fifteen years.

Average alcohol content: 13,5% vol.

Best served at 16-17°C.

Conservation. 10 years and more.

Grape varieties: Cabernet Sauvignon, Cabernet Franc and Merlot.

Aromas: Cocoa, coffee and black fruits.

