



CHÂTEAU MOULIN DE CADET 2019

Saint-Émilion Grand Cru | Bordeaux

Château Moulin de Cadet 2019 is a Saint-Émilion Grand Cru Classé from 100% Merlot grown on the limestone plateau. The vintage gives the estate's small scale a clear voice: dark fruit, fine tannin and a compact, polished frame without excess weight. WINEMAKING: the wine was aged for 12 to 18 months in French oak, around half new, after parcel selection from this tiny vineyard. The organic and biodynamic work matters here because the wine is built less on volume than on precision and texture. FOOD PAIRING: serve in a Bordeaux glass after a short decant. It works well with duck confit, veal chop, roast chicken with mushrooms, lentils with smoked bacon or a firm, mature cheese.

Tasting notes

Color

Dark, deep garnet with purple highlights.

Aroma

Black cherry, plum, violet, graphite, fresh mint and discreet cedar.

Taste

Focused fruit, fine tannins, fresh line and calcareous drive.

Finish

Clean and poised, with cherry, cocoa and gentle mineral grip.

CHÂTEAU MOULIN DE CADET Château Moulin de Cadet is a small Saint-Émilion estate on the upper limestone plateau, with just 2.85 hectares planted entirely to Merlot. Alain Moueix shaped the modern property before its 2015 acquisition by the Lefevre family, owners of nearby Château Sansonnet and Château Soutard Cadet. Marie-Bénédicte Lefevre now leads the estate with Jean-Luc Thunevin as consultant. Certified organic and Biodynamic, Moulin de Cadet is a compact Right Bank address built on limestone, low yields and detailed parcel work.