



MOULIN DE CADET 2019 | MAGNUM

Saint-Émilion Grand Cru | Bordeaux

Moulin de Cadet 2019 Magnum is the 1.5-litre format of the estate's Saint-Émilion Grand Cru Classé, made from 100% Merlot grown on the limestone plateau. The larger bottle slows evolution and gives this small-production wine a calmer ageing curve. WINEMAKING: the wine follows the same work as the standard bottle: parcel selection, organic and biodynamic viticulture, and 12 to 18 months in French oak with around half new barrels. The point of Magnum is preservation, not a different cuvée. FOOD PAIRING: open for a table rather than a single glass. Duck confit, roast veal, beef fillet, mushroom dishes and mature cheese are the natural register, especially when the bottle has had time in the cellar.

Tasting notes

Color

Dark, deep garnet with purple highlights.

Aroma

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

Taste

Single-vineyard fruit, fine tannins, fresh line and limestone precision.

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.