Cuvée Moulin Haut-Médoc

Château Les Hauts de Gadet

Mature Left Bank claret with cassis, cedar and tobacco, softened by time in bottle.

Country	France
Region	Bordeaux, Haut-Médoc AOC
Grape varieties	Merlot, Cabernet Sauvignon
Vintage	2018
Alcohol	13.5% ABV
Bottle size	750 ml
Style	Red, dry, savoury and silky
Farming	Sustainable viticulture



Tasting note

Cassis, black cherry and plum are joined by cedar, tobacco and an earthy note of forest floor. Bottle age has softened the tannins, giving a silky texture while retaining freshness and a savoury finish. Classic claret with the depth to complement roast meats and rich sauces.

The producer

This family-run estate occupies 24 hectares in the northern Haut-Médoc, close to Saint-Estèphe. Its elevated vineyards overlook the Gironde Estuary, with gravel, clay and limestone soils. Mature vines and a well-drained site underpin a traditional, balanced style of Bordeaux.

Winemaking

Equal proportions of Merlot and Cabernet Sauvignon bring together rounded fruit and structure. Following traditional vinification with careful extraction, the wine matures for 12 months in 225-litre oak barrels. Further time in bottle develops its softer tannins and savoury complexity.

Food pairing

Roast lamb, beef Wellington, mushroom bourguignon or mature Cheddar.