

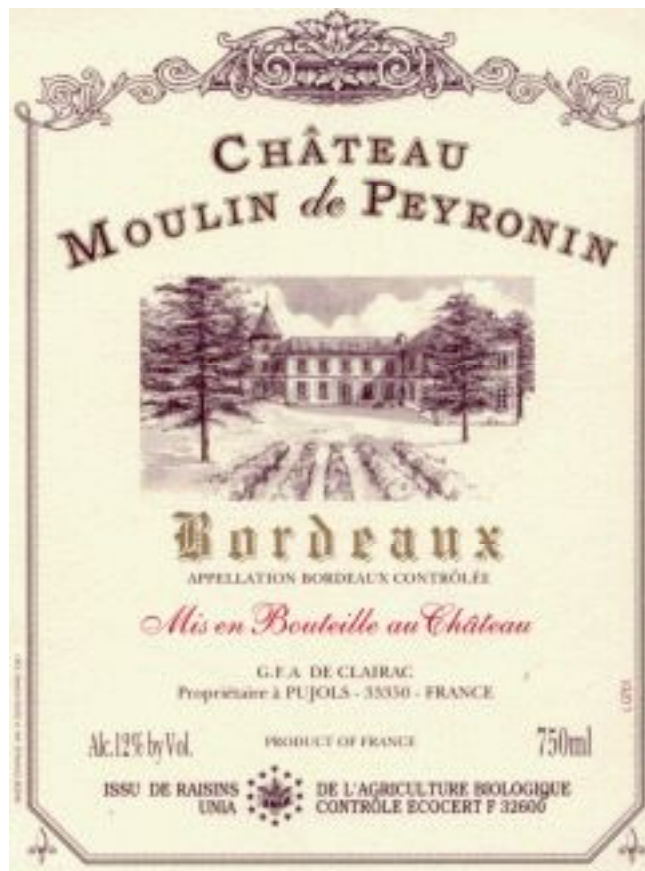
# CHATEAU DU MOULIN DE PEYRONIN A.O.C. BORDEAUX

The Chateau du Moulin de Peyronin produces this classic red Bordeaux in the commune of Pujols, in the eastern part of Gironde. This area produces all wines bearing a Bordeaux label. The grapes used are 30% Cabernet Sauvignon, 30% Merlot, 30% Malbec and 10% Cabernet Franc; the traditional varieties for red Bordeaux.

The 24 acre estate produces about 90,000 bottles per year for the Jougla family. In 1966, Claude Jougla chose to eliminate all chemical treatments in his grape growing to provide a healthy wine of the highest quality. This involves the use of natural fertilizers and compost, mechanical weed control and no synthetic chemical sprays for insect or fungus control. The wine is lightly filtered after 12-18 months in oak casks. Only the minimal amount of sulfur dioxide permitted by organic regulations is added, which places their sulfite levels far below most wines.

This is a fruity wine ready to drink, yet able to benefit from 3 or more years of aging. The color is deep red ruby, its aroma is ripe red fruits. It is of medium body, well balanced with round, smooth tannins. Chateau Moulin de Peyronin can be served with meats, cheeses, pasta and casseroles.

**Wine & Spirits Magazine 2003 Buying Guide: 100 Best Values**  
**“Modern in its juicy, soft fruit, this is an organically grown, bargain Bordeaux for casual drinking.”**



*Imported by Chartrand Imports, Rockland, Maine*