



## **2012**

# **MOZART**

### **Appellation :**

AOC Cadillac Côtes de Bordeaux

### **Description :**

*Density: 5000 plants per hectares*

*Age of Vines: 20 ans.*

*Grape Variety: 70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet franc.*

*Soil: Composition of Gravel and Limestone*

*Yield: 35 Hl /Ha*

**Harvesting:** By hand and by machine.

**Cultural practices:** The work is done in the vineyard with maximum respect for the soil and the environment. The sole objective is to produce grapes of the highest quality.

**Wine Making:** Chateau des Mille Anges has a state of the art wine making installation.

**Type of tanks:** stainless steel and cement thermo-regulated.

**Cuvaison:** 25 days with daily reassemblies to elaborate wines of good constitution.

**Aging:** 16 months in tank.

**Production:** 36 000 bottles.

### **Tasting notes:**

**Color:** Brilliant deep purple color.

**Nose:** Aromas of red berries mixed with notes of black fruits.

**Mouth:** Full, round and smooth. The wine has a light structure with ripe tannins. The finish is fine and well balanced, with light oak and a mixture of fruits.

### **Medal:**

Gold medal Concours International de Lyon 2012

**The vinification is supervised by Mr. Hubert de Boüard of Château Angélu, St.Émilion.**