CHÂTEAU CHANTELOUP

Cuvée du Moulin

de Stéphane Derenoncourt

Bordeaux

ESTATE: The Pion family has been cultivating vines in the village of Haux since the Napoleon era, when a former Napoleon's army military settled in the village after years of captivity in Spain. Involved at every step of the wine process, the family was making its own barrels until 1914. Château Chanteloup is located in Haux, 25km South-East of Bordeaux. Its name cames from a plot in of the village which refers to wolfs roaming there in the past. The old mill located in the vineyard gave its name to this cuvee created by Stéphane Derenoncourt.

SOIL: The village extends between the limestone-cliff top overlooking the Garonne river and the Entre-Deux-Mers platter. The 150-acres vineyard extends on warm soils, on sunny hillslides composed of clay-limestone, rocky and siliceous gravels. Vines benefit from a temperated and oceanic climate.

GRAPE VARIETIES: 100% Merlot

VINEGROWING: The family Pion is significantly concerned by environment pretection. It has many hives and is committed to sustainable farming: grass in the ranks to feed bees, no pesticide since many years, natural fertilizing, weather station to anticipate and limit operations, black pigs to clean soils between ranks in winter.

AVERAGE AGE OF THE VINES: 40 years, with some hundred years old ones

WINEMAKING: Passion and expertise of several generations of vinegrowers is today combined with modern technologies. The vinification takes place in the new cellar, in temperature controlled stainless steel vats. Temperatures are carefully controlled during fermentation, with traditional and rigorous maceration.

AGING: in thermo-regulated stainless steel vats

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"Stéphane Derenoncourt: the most talented winemaker in the world"

Wine Spectator

The "Château Chanteloup - *Cuvée du Moulin"* de Stéphane Derenoncourt' has been created and crafted like an exceptional product based on the fundamental idea that a wine gets its richness and personality from the micro-terroir that it comes from. The parcel selection method takes into account the nature of the soil, the grape variety, the micro climate, the exposition to the sun, the dryness or humidity level of the soil and sub-soil. With the support of Stéphane Derenoncourt, the rising star of international winemaking consultants in Bordeaux, we have selected the best parcels and carefully aged the wines, in partnership with the growers and owners, we have created the final blends to give birth to premium wines characterized by their exquisite harmony."

Patrick Bouey, *Maison Bouey CEO*

MAISON BOUEY