

CHÂTEAU MOULIN DE TAFFARD
APPELLATION MÉDOC
Cru Bourgeois



In 1914 Theobal Peyruse bought the estate, 6 hectares at this time, in Saint Christoly de Médoc.

Pierre Peyruse followed the succession of his father in 1975.

Inspired by a windmill located in the vineyard which was in Blaignan, at the locality “Taffard”, that is why he called his château “Moulin de Taffard” several years later.

Sébastien joined forces with his father in 1999. Today both oversee the development of the family estate.

Located 70km north of Bordeaux, this vineyard offers an incredible view on the Gironde estuary. The Peyruse family aims to share his passion for wine by developing wine tourism with unique and friendly tours.

Tasting notes : *Deep red garnet color. Aromatic nose with complex ripe red fruits and woody notes. The palate is elegant with woody and spicy notes. The tannins are present but soft. Good length in the mouth. This wine has a good ageing potential.*

Owners :
Pierre et Sébastien PEYRUSE

Vineyard : 11 hectares

Soil : limestone and Garonne gravels

Grape varieties :
61% Merlot
37% Cabernet Sauvignon
2% Cabernet Franc

Winegrowing :
Sustainable farming.
Permanent sodding between the rows of vines. Rising-sun-side leaf plucking.

Harvesting : Mechanical harvest after sorting out in the vineyard. Second sorting out at reception. Grape destemming and stripping. First blend before vatting and plot selection.

Winemaking : Long vatting with cold pre-fermentation and maceration when necessary. Temperature control per vat, 26-28°C maximum.
Double temperature adjustment system: serpentine system for the malolactic fermentation and heat pump for alcoholic fermentation. Two daily pumping.

Ageing : 12 months in oak casks

