



CHÂTEAU MOULIN DE LAUNAY 2014

ENTRE-DEUX-MERS

Four generations have taken care of the growing of Château Moulin de Launay, which is still a family estate. Claude and Bernard Greffier concentrates on the production of almost only a dry white wine, with good balance of the different varieties, great care given to the culture of the vines as well as the evolution of the wine, granting high level of quality. It gives a wine full of typicity, with fruitness, finesse and elegance. It is good to drink young but can also be aged 2 or 3 years.

Owner	SCEA Greffier C&B
Area	74 ha
Age of vines (avg.)	30 years
Blending	Sémillon : 45% Sauvignon : 35% Muscadelle : 20%
Average yield	55hl/ha
Terroir	Limestone, Clay



Wine making

Mechanical harvest. Soft pressuring. Cold settling in fine lees at 8° during 5 to 6 days before fermentation with automatic regulation cold temperature.

Tasting note

Nice limpid color. Agreeable fruity and fresh nose. In the mouth, the wine is neat and vivid. The finale is ample with good aromatic persistency.

Food pairings

Fish and seafood.