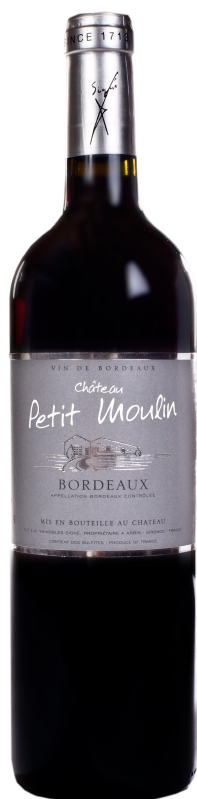


CHÂTEAU PETIT MOULIN

AOC BORDEAUX RED VINTAGE 2013

70% MERLOT - 30% CABERNET SAUVIGNON



SOIL TYPE : GRAVEL AND LIMESTONE-CLAY **PRODUCTION** : 300 000 BOTTLES

VINIFICATION : HARVEST MACHINE. THERMOVINIFICATION TECHNOLOGY. DE-STEMMING, ALCOHOLIC FERMENTATION FOR 2 WEEKS WITH PUMPING OVER.

TASTING COMMENTS : COMING FROM THE BEST AREA OF THE ESTATE, CHÂTEAU PETIT MOULIN HAS ATTRACTIVE BRIGHT ROBE WITH RUBY GLINTS. IT HAS ELEGANCE ON THE NOSE WITH HINTS RIPE MERLOT FRUIT. GOOD COMPLEXITY ON THE PALATE WITH RED BERRY FLAVOURS, WELL STRUCTURED WITHOUT BEING AGGRESSIVE.

<i>Vintages</i>	<i>Challenges</i>	<i>Medals</i>
1985	Concours Général Paris	Gold
1998	London Wine Challenge	Seal of Approval
2000	Concours Général Paris + Bordeaux	Bronze
2001	Montréal	Mention Découverte
2002	Vino Magazine	**
2002	Concours Général Paris + Bordeaux	Gold - Bronze
2003	Concours Général Paris + Bordeaux	Bronze
2005	Concours Général Paris + Bordeaux	Bronze
2007	Concours Général Paris + Bordeaux	Bronze + Silver
2011	Concours MACON	SILVER

AOC BORDEAUX WHITE VINTAGE 2014

60% SÉMILLON 40 % SAUVIGNON

AVERAGE AGE OF VINE : 35 YEARS

SOIL TYPE : GRAVEL CLAY LIMESTONE PRODUCTION : 115 000 BOTTLES

VINIFICATION : BEFORE THE ALCOHOLIC FERMENTATION THE GRAPE MACERATE BETWEEN 12 TO 24 HOURS. AROMATIC YEAST-MATURING ON FINE LEES.

TASTING COMMENTS : LOVELY PALE YELLOW COLOUR. RICH BOUQUET WITH RIPE SAUVIGNON BLANC AROMAS (BROOM AND ACACIA FLOWERS). IT IS WELL-BALANCED ON THE PALATE, WITH AN INITIAL IMPRESSION OF LIVELY FRESHNESS. THE AROMAS IN THE BOUQUET FOLLOW THROUGH IN THE NICE, LONG AFTERTASTE.



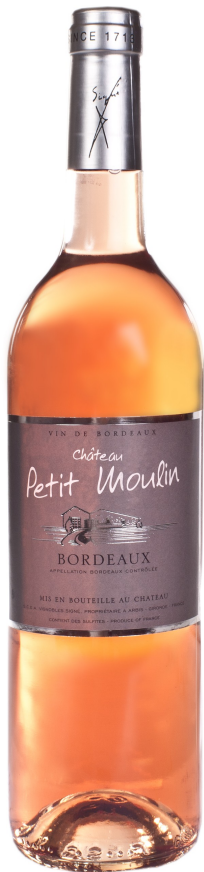
<i>Vintages</i>	<i>Challenges</i>	<i>Medals</i>
1981	Concours Général Paris	Gold
1997	London Wine Challenge	Gold
	Guide Hachette	*
1998	Concours Général Paris	Silver
2001	Montréal	Mention Découverte
	Guide Hachette	*
2002	Guide Hachette	*
	Weinwelt (German's newspaper)	*
	Essen und Trinken (German's newspaper)	*
2005	Concours Général Paris	Bronze
2006	Concours Général Paris	Gold
2007	Concours Général Bordeaux	Bronze
2008	GUIDE DUSSERT GERBER	* * * *
2009	GUIDE DUSSERT GERBER	* * * *
2010	Concours Agricole de Bordeaux	Silver
2011	Concours MACON	SILVER

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CHÂTEAU PETIT MOULIN



AOC BORDEAUX ROSE VINTAGE 2014

50% MERLOT 50% CABERNET SAUVIGNON

AVERAGE AGE OF VINE: 35 YEARS

SOIL TYPE : GRAVEL ET CLAY-LIMESTONE

PRODUCTION : 20 000 BOTTLES

VINIFICATION : MACERATION THEN PRESSING FOLLOWED BY SLIGHT RACKING OF THE MUST. ALCOHOLIC FERMENTATION IN TEMPERATURE-CONTROLLED VATS AT 18°C.

PACKAGING : HEAVY BOTTLES – TRADITIONNAL BORDEAUX STYLE – CARDBOARD BOXES OF 6 OR 12 BOTTLES.

TASTING COMMENTS : A PRETTY, BRILLIANT PINK COLOR WITH RASPBERRY TINTS. A CLEAN, A FRESH NOSE MARKED WITH AROMAS OF RED FRUIT. THE ATTACK IS SUPPLE LEADING INTO A FRESH, ACIDULOUS IMPRESSION WITH NOTES OF REDCURRANT AND GRENADINE.

SERVING SUGGESTION : THE WINE IS PERFECT WITH LIGHT, SUMMER MEALS AND SALADS AND COLD MEATS SERVES AT 9°C.



300 ANS

AOC BORDEAUX RED VINTAGE 2013

70% MERLOT - 30% CABERNET SAUVIGNON

TYPE DE SOL : GRAVEL **PRODUCTION :** 30 000 BOTTLES

VINIFICATION : DE-STEMMING, ALCOHOLIC FERMENTATION AND MACERATION DURING 15 DAYS. AGEING IN FRENCH OAK STAVES DURING 6 MONTHS.

PACKAGING : **GROWTH WINES** BOTTLES – WOODEN CASES OF 6 BOTTLES

TASTING COMMENTS : SELECTION OF OLD VINES OF **CHATEAU PETIT MOULIN FOR THE BIRTHDAY OF 300 YEARS OLD**. THE COLOUR IS BOTH BRILLIANT AND ATTRACTIVE. THE BOUQUET IS VERY EXPRESSIVE WITH HINTS OF VANILLA AND RIPE FRUIT. STARTS OUT FULL-BODIED AND RICH ON THE PALATE WITH A LOVELY FRUITY FLAVOUR. GOOD, WELL-BALANCED TANNINS AND A LONG AFTERTASTE. CARACTÈRE IS A HARMONIOUS WINE THAT WILL BECOME EVEN SOFTER WITH AGE.

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