

Cigarettes



DAVIDOFF GOLD 200S



Dunhill Blue KSF



Marlboro Red KS FTB 200'S



MONTECRISTO RED



Benson & Hedges



REGAL KS BOX 200s

Tobacco



UP NEXT REVOLUTION RED



UP NEXT REVOLUTION BLACK



UP NEXT REVOLUTION MENTHOL



UP MID RID BIG



UP BLACK FUSHION MILD



BOKORMAS UNIVERSAL FINE16

Beers cans



TIGER BEER 33CL CANS



ANCHOR BEER 33 CL CANS



HEINEKEN BEER 33 CL CANS



CLASSE ROYALE BEER 33 CL CANS



CARLSBERG BEER 33 CL CANS



KINGFISHER BEER 33 CL CANS

Beers in Bottles



TIGER BEER 24 X 330ML



HEINEKEN BEER 24 X 330ML

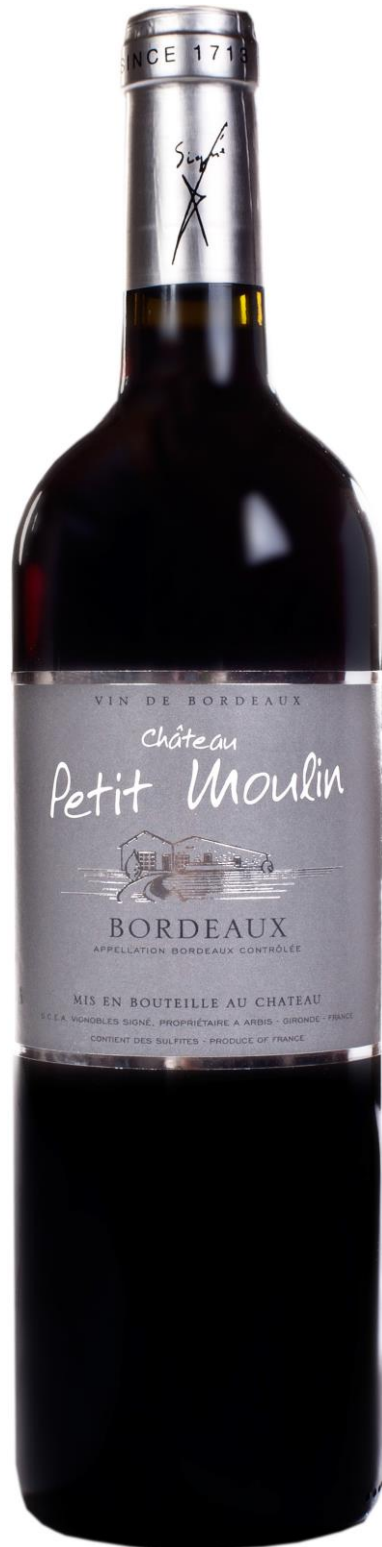


ANCHOR BEER 24 X 330ML



CARLSBERG BEER 24 X 330ML

CHÂTEAU PETIT MOULIN



AOC BORDEAUX RED VINTAGE 2013

70% MERLOT - 30% CABERNET SAUVIGNON

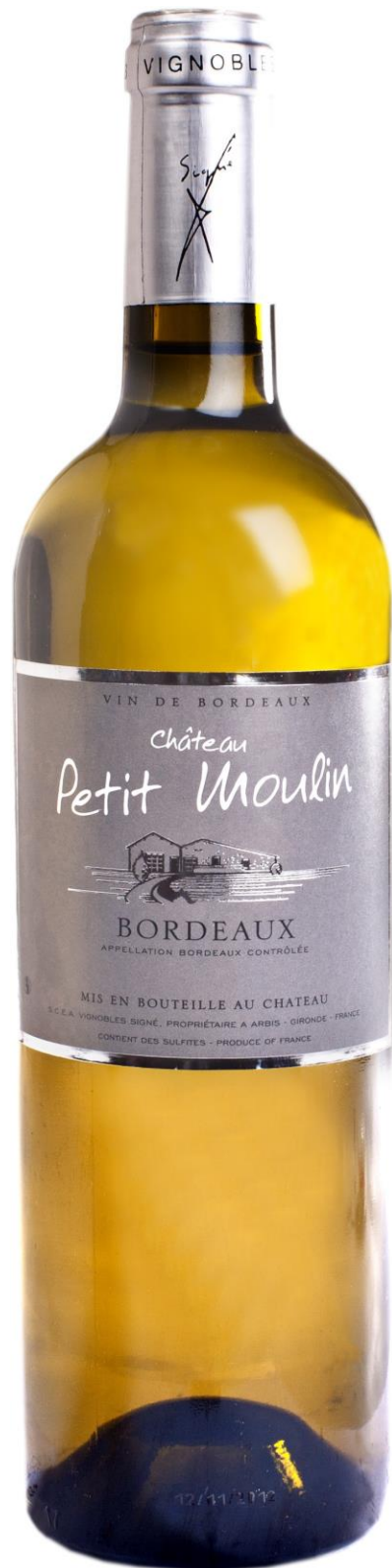
SOIL TYPE : GRAVEL AND LIMESTONE-CLAY **PRODUCTION** : 300 000 BOTTLES

VINIFICATION : HARVEST MACHINE. THERMOVINIFICATION TECHNOLOGY. DESTEMMING,

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.

CHÂTEAU PETIT MOULIN



AOC BORDEAUX WHITE VINTAGE 2014

60% SÉMILLON 40 % SAUVIGNON

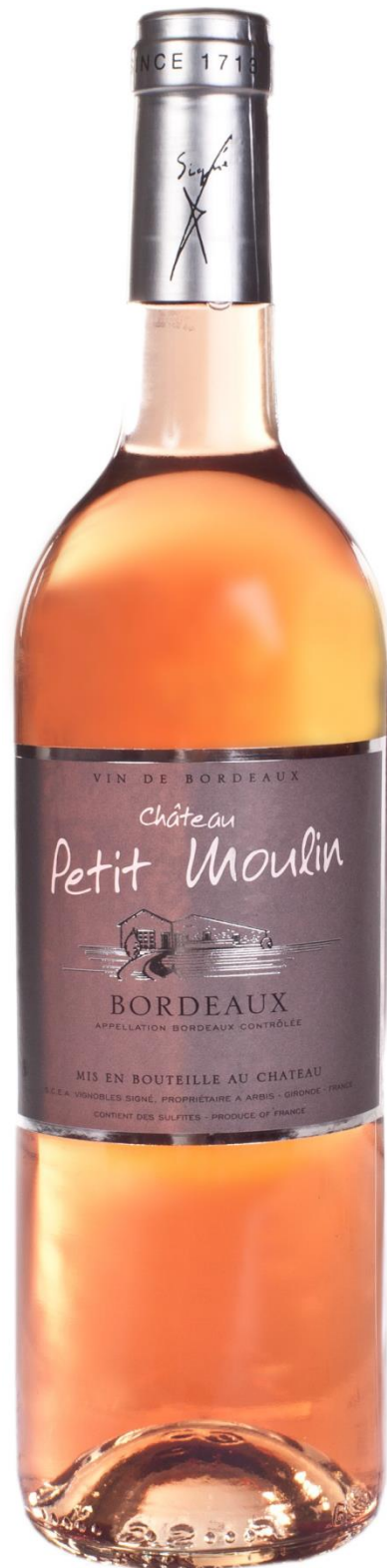
AVERAGE AGE OF VINE : 35 YEARS

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.

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 TEMPERATURECONTROLLED VATS AT 18°C.

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

TASTING COMMENTS : A PRETTY, BRILLIANT PINK COLOR WITH RAPSBERRY

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

ANS SALADS AND COLD MEATS SERVES AT 9°C.

CHÂTEAU PETIT MOULIN



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 – WOODEEN 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.