



CHÂTEAU BISTON

MOULIS

Appellation Moulis Contrôlée

Technical data

Surface area: 26 Hectares

Production: 30/40000 bottles Château Biston

Geology: gravely and clay-limestone.

Grape-varieties: cabernet sauvignon 50%, merlot 50%.

Density of vines: 9000 & 6600 vines/Ha.

Average age of vines: 20 years.

Yield: 50 Hl/Ha.

Harvest: mechanical and manual, total destemming.

Vinification: parcel selections vinified in stainless steel vats equipped with thermo regulation. 15 to 25 days of vatting between 22 and 28°C.

Ageing: 20 months. Blending without filtration 3 months after harvest. 12 months of ageing in oak barrels. Finning and bottling at the vineyard.

Owner: Family Barbarin.

Wine maker: Jean Paul Barbarin.

Consulting oenologist: Eric Boissenot.

