



CHÂTEAU BISTON

MOULIS

Appellation Moulis Contrôlée



Présentation

The origin of this old label started at the beginning of the XIXe century, Mister Biston Mayor of the village Moulis, used to produce two distinct wines: Château Biston and Château Biston-Brillette. In 1930, for reason of succession, the vineyard is sold separately from the castle. Mister Lagarde, grandfather of the present owners, purchased the 5 hectares of vines with the labels Château Biston-Brillette and Château Biston.

Nowadays the vineyard consists of 26 hectares of vines, cultivated on a gravely and clay-limestone soil. The average of production is around 1250 hectoliters of Moulis Appellation; one third is selling with Château Biston label.

Château Biston, name of the founder of the vineyard Mister Biston, is a blend of parcel selection from clay-limestone soils and young vines of the vineyard (4 to 12 years old) with an equal part of cabernet sauvignon and merlot.

This cuvee continues to refine and knows a large success with amateurs always increasing or professionals from restoration. With supple and delicate structure his straight is his quality. It is early and has a good capacity of ageing. Perfect for simple and friendly moments. It will go with delicatessen, barbecue and cheese.

Start to drink at 2 years. Wine for ageing to 5/6 years.

Vinification and ageing

The process of vinification starts with a particular attention brings to the condition of the harvest picking which takes place at the best maturity of the fruits. Grapes are entirely destemming before fermentation and maceration in thermo regulated stainless steel vats. After 15 days the new wine is drawing thus having obtain its structure and its colour.

Presentation of the vineyard

Vinification and ageing

Advice for conservation

In the Press

Contact



CHÂTEAU BISTON

MOULIS

Appellation Moulis Contrôlée

Vinification and ageing

The ageing will complete the maturing of the wine which will fine down and obtain his capacity of ageing. 3 months after harvest, wines are blending and deposited in barrels. 12 months of ageing in barrels (three or four wines) are necessary to complete the maturation. Regular racking permits a natural decantation and aromatic development of the wine. Afterwards we proceed to the fining using egg whites and a last racking is realized before the bottling at the vineyard.

Advice for conservation

The bottles must be kept constantly lying in a cool room (temperature from 10 to 15°C) with hydrometric around 70 to 80% and protected from light.

In the Press

Guide Gilbert & Gaillard 2015

Château Biston 2011 87/100: "Appealing vibrant red. Intense, focused nose of red fruits suggestive of cherry flesh and ripe redcurrant. Lovely sappy palate, ripe, melted tannins and a pleasurable aromatic personality. Savoury long-lasting fruit. A first-rate wine."

Guide Gilbert & Gaillard 2014

Château Biston 2010 88/100: "Deep garnet-red. Profound nose of black fruits undersored by very honest oak. Lovely volume on the palate with precise, expressive aromas. Fruit flows into pleasant liquoricy tones on the finish. An accessible wine with some ageability left."

Contact

Château Biston-Brillette
91, route de Tiquetorte
33480 Moulis-en-Médoc France
Email : contact@chateaubistonbrillette.com

Tél : +33(0)5 56 58 22 86
Fax : +33(0)5 56 58 13 16

