hâteau Anthonic

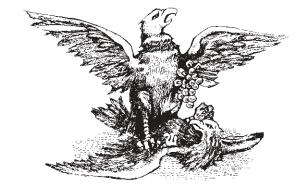
## 2021

## MOULIS-EN-MÉDOC

There is charm here, with delicate waves of red cherry, raspberry leaf and rose stem, not as concentrated as recent vintages at this excellent estate that is truly worth following. Eric Boissenot consultant. Harvest September 30 to October 13. Organic, agroforestry, 33% new oak, 20% amphora, 20hl/h yield after mildew impact.

JANE ANSON, April 2022

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hateau Anthonic

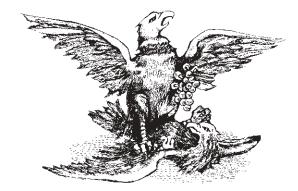
## 2021

## MOULIS-EN-MÉDOC

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Robust aromas include those of red fruit, slightly herbaceous. Flavors of bon bons and cumin, as well as light raspberries.

90+ TOM MULLEN for Forbes



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