

Domaine des Pierres Roses



Moulin à Vent "La Roche"

AOC Moulin-à-Vent (Beaujolais), La Roche, Red 2017

THE WINE

These wine is always little bit tight when it's young, but a very nice freshness, it's a wine need to be kept a minimum of 3 to 4 years before to be open, but if we are patient enough, 10 years will be better.

THE VINTAGE

2303 bottles and 60 magnums have been produced for the vintage 2016.

SITUATION

2.25 ha planted between 1920 and 1945.

I consider this parcel like the most beautiful parcel of the domain is located at the top of the hill, about 30 meters from the wind mill, where the pink granite rock outcrops.

TERROIR

The soil is between 20 to 30 cm deep with some pink and white sand. The situation of la Roche offer during all the seasons and especially before and during the harvest time a good wind from the north who dry the wine and offer more freshness in the wine.

WINEMAKING

The grapes are harvested by hand with 30% whole Clusters. 3 weeks of fermentation with a very moderate intervention. The aging is 20% in new barrels for 15 months.

VARIETALS

Gamay 100%

