



Moulin à Vent "La Roche"

AOC Moulin-à-Vent, Beaujolais, France



PRESENTATION

This wine is always a little bit tight when it's young, but a very nice freshness, it's a wine that needs 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.

LOCATION

2.25 ha parcel that was planted between 1920-1945.

La Roche is located at the top of the hill, just 30 meters from the windmill of Moulin à Vent.

TERROIR

It is comprised of the classic pink granite of the village, creating a unique texture to other parts of the hill. The distinct positioning and elevation of this site creates incredible aeration and results in a beautiful freshness to the final 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.

VARIETAL

Gamay 100%

