



Moulin à Vent "Les Rouchaux"

AOC Moulin à Vent,



Single parcel located in the commune of Romanèche-Thorins, planted 65 years ago. This site is predominantly clay, very different than the other sites in this cru. Clusters from Les Rouchaux have even ripening and roundness in the concentration with more elegant tanins. This makes the wine very approachable in its youth.

PRESENTATION

Its deeper soil and the clay keep humidity in the soil which allow the wine to have more sap circulation inside the plant. We don't have any hydric stress, which offers always more maturity and a better roundness and softness. The tannins are always softer and the wine is still more approachable than the other cuvées.

THE VINTAGE

2416 bottles have been produced in 2016.

LOCATION

2,04 ha of 65 years old vineyard.

This vineyard is located in the commune of Romanèche-Thorins, a parcel called "Les Rouchaux".

TERROIR

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WINEMAKING

Harvesting is manual with 40% whole clusters.

3 weeks of fermentation with a very light extraction.

Aged in large oak barrels which is called "foudre" during 15 months.

VARIETAL

Gamay 100%

TASTING

This wine is expressive with black fruits aromas and tannins are a bit firmer than usual but will soften with time. The finish is broad and spicy, with a white pepper bite.

