



Moulin à Vent "Les Perrelles"

AOC Moulin à Vent,

A wine we taste in two times, the first with a solar side, the second with a mineral one.



PRESENTATION

The one always benefits from a nice maturity and a nice richness without being heavy and too generous, because its soil gives it freshness and tightness. I like to say that it's a wine we taste in two times : the mouth shows the solar side at first, the end of the mouth is more mineral, it gives length.

THE VINTAGE

1170 bottles have been produced in 2018.

LOCATION

0,96ha of vineyard located on the southern slope of the Moulin à Vent hill. Perrelles means quarry in the Beaujolais and Mâcon region, just like the climates in Burgundy are called "les Perrières".

TERROIR

This parcel is composed in major part of a quartz and sandy soil. Its beautiful exposure associated with its whitish soils offers to the grape a very beautiful maturity.

The wine is always beautifully ripe and rich without being heavy and too generous thanks to its soil which gives it freshness and tension. I like to say that it is a wine that can be tasted in 2 steps: the first mouth shows its exposure and its solar side, the end of mouth is more on the mineral which gives it length and hold.

WINEMAKING

Harvesting is manual with 40% whole clusters.
3 weeks of fermentation with a very light extraction.
Aged in barrels of 2 to 3 wines during 15 months.

VARIETAL

Gamay 100%

TASTING

The wine is always beautifully mature and rich without being heavy and overly generous thanks to its soil which bring it freshness and tension. I like to say that this wine taste in two times: at first it shows its exposure and solar side, then at the end is more on the mineral which gives it length and holding.

