



## 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.

