



# Moulin à Vent "Les Vieilles Vignes"

AOC Moulin à Vent



This is the flagship of the domain as it has half the area.

#### THE VINTAGE

15880 bottles and 120 magnums have been produced for the vintage 2018.

#### LOCATION

7 ha planted between 1910 and 1955.

This cuvée is a blend of 9 parcels of old vines between 65 and 105 years old, representing 6 hectares, or 50% of the total surface of the estate. All the parcels are located in a belt around the Moulin à Vent hill.

It can be considered as the representative cuvée of our domain since it represents half of the total surface of the domain.

#### TERROIR

The shallow soil is composed of white and pink sand from pink granite and quartz between 30 and 60 cm deep.

This blend offers a good density at the beginning of the mouth followed by a very interesting slowness due to the shallower and less mineral soil.

This is a wine that we can keep for 5 to 10 years depending on the vintage to enjoy its full maturity.

#### VINIFICATION

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.

#### VARIETALS

Gamay 100%

#### TASTING NOTES

It is a complex and balanced wine with the power of freshness. This wine has notes of spices, red and black fruits aromas, and toast with a pretty long finish.

#### SERVING

It's a wine that will keep between 5 and 10 years depending on the vintage to enjoy it to its full maturity.

