



## Moulin à Vent "Les Vieilles Vignes" 2019

AOC Moulin à Vent,



This cuvée is the flagship wine of the estate, comprising about 50% of the production. It is a blend of nine different parcels across the cru - all planted between 1910 - 1955

### PRESENTATION

It's a blend of 9 parcels who represents 7 hectares, 50% of the whole production of the domain wine.

This blend offers a wine with a good density at the beginning of the mouth followed by a very interesting length brought by less deep and mineral soil.

### 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 all from old vines, and represents 50% of the total surface of the estate. All the parcels are located near the windmill.

### 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 wine with a good density on the front of the palate followed by a very interesting length which is a result of the shallow and mineral soil.

### WINEMAKING

Harvesting is manual with 40% of 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 is a wine with velvety and delicate features, with an intense structure and good body. Showing a soft and round sip, of fine freshness and pleasantly tannic, with aromas of violet, rose, black currant and sweet spices.

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

