



Moulin à Vent "Les Vieilles Vignes" 2017

AOC Moulin-à-Vent, Beaujolais, France



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 follow by a very interesting length bring by less deep and mineral soil.

THE VINTAGE

12878 bottles and 132 magnums have been produced for the vintage 2017.

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 lengthw which is a result of the shallow and mineral soil.

VINIFICATION

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.

