



## Moulin à Vent "Les Rouchaux"

AOC Moulin à Vent



Single parcel located in the commune of Romanèche-Thorins, planted 65 years ago. This site is predominantly clay, very different than the other sites in this cru. Clusters from Les Rouchaux have even ripening and roundness in the concentration with more elegant tannins. This makes the wine very approachable in its youth.

### THE VINTAGE

2416 bottles have been produced in 2016.

### LOCATION

2,04 ha of 65 years old vineyard.

This vineyard is located in the commune of Romanèche-Thorins, a parcel called "Les Rouchaux".

### TERROIR

This terroir located at the bottom of the hill is the deepest soil of the estate with about 2 meters of soil, with sand, clay and silt. The granite is blue and rich in manganese.

This deeper, more clayey soil maintains moisture in the soil allowing the vine to better circulate the sap within the plant. We have little water stress during the dry periods which allows a better regularity in the ripening of the grapes offering more roundness. The tannins are always more elegant making the wine more accessible in its youth compared to other vintages.

### 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

This wine is expressive with black fruits aromas and tannins are a bit firmer than usual but will soften with time. The finish is broad and spicy, with a white pepper bite.

