



Moulin à Vent "Les Rouchaux"

AOC Moulin-à-Vent, Beaujolais, France



THE VINTAGE

2416 bottles have been produced in 2016.

LOCATION

This plot covers 2.04 hectares, and comprises vines aged 65 and over. It is located in the village of Romaneche-Thorins, in the lieu-dit of Les Rouchaux.

TERROIR

This terroir, located at the bottom of the hill, is the deepest on the estate, at about two meters of sand, clay and silt. The granite is blue and rich in manganese. This deeper and more clayey soil maintains the humidity, ensuring the sap circulates better within the vines. There is little hydric stress here during dry periods which allows for more even ripening of the grapes, with more rounded wines as a consequence.

WINEMAKING

Harvesting is manual with 40% whole clusters.
3 weeks of fermentation with a very light extraction.

AGEING

Aged in large oak barrels which is called "foudre" during 15 months.

VARIETAL

Gamay 100%

TASTING

This is a fruity, gourmet wine, that is very enjoyable in its youth. 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.

