



Moulin à Vent "Champ de Cour"

AOC Moulin à Vent



LOCATION

Planted over 80 years ago, this is a unique 1.5 ha parcel on the southern part of the appellation that is protected from the windmill and the prevailing northern winds. This positioning allows more maturity and concentration to the grape clusters with its southern exposure.

TERROIR

The soils here are quite diverse with a variety of granites common to Moulin-à-Vent (pink and quartz), Fleurie (yellow granite) and Chenas (blue granite) of Beaujolais that all add distinctive aspects to this final wine.

VINIFICATION

Harvesting is manual with 40% of whole clusters.
3 weeks of fermentation with a very light extraction.
Aged in barrels of 2 to 3 wines during 15 months.

VARIETALS

Gamay 100%

TASTING NOTES

The wine shows a very nice concentration with some black fruit flavors. The texture is soft and rich with a long finish. It is a wine that will offer a very good ageing potential, 10 to 15 years will not scare it... but 5 years will allow it to start expressing itself.

