



Moulin à Vent "Les Vignes Centenaires"

AOC Moulin à Vent,

PRESENTATION

Only available in magnum, this wine needs some aging before the opening, its slightly different from the other wines of the domaine.

It's very pure and sophisticated.

10 years in the cellar would be perfect to discover the harmony of this wine.

THE VINTAGE

298 magnums have been produced in 2018.

LOCATION

0,5 ha of vineyard is a blend of 3 plots planted on the 3 sides of Moulin à Vent.

TERROIR

One in the south in the terroir of La Teppe on silty sands, one in the terroir of Bois Maréchaux on pink sands and pink granites in the north and one in the terroir of Les Caves in the west of the appellation on pink granites and quartz. These 3 parcels were planted before the Phylloxera without grafting between 1870 and 1882.

VINIFICATION

Harvesting is manual with 50% whole clusters.

3 weeks of fermentation with a very light extraction.

Aged in barrels of 2 to 3 wines during 18 months.

VARIETAL

Gamay 100%

TASTING

Primary red and dark berry aromas open up slowly then, spice and mineral nuances. It is perfumed, offering appealingly sweet, deeply concentrated black raspberry and cherry compote flavors and a bracing white pepper and herbs. Shows more red fruit and gentle tannin on the finish, which features a hint of candied flowers.

