



Moulin à Vent "Les Rouchaux"

AOC Moulin-à-Vent, Beaujolais, France



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.

PRESENTATION

This deeper soil and the clay keep humidity in the soil who allow the wine to have more sap circulation inside the plant. We don't have any hydric stress, who offer always more maturity and a better roundness and softness. The tannins are always softer and the wine is still more approachable than the other cuvées.

THE VINTAGE

2296 bottles, 60 magnums have been produced for the vintage 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.

WINEMAKING

The harvest is manual with 30% whole clusters
Aged in oak casks.

VARIETAL

Gamay 100%

TASTING

It is a great vintage of concentration, we find aromas of wild strawberry, violet. On the palate, the texture is silky with a nice vivacity at the entry, then lengthens with the fine notes of small acidulated red fruits. The finish is long and fresh.

