



## Moulin à Vent "La Roche"

AOC Moulin-à-Vent, Beaujolais, France



### PRESENTATION

This wine is always a little bit tight when it's young, but a very nice freshness, it's a wine that needs to be kept a minimum of 3 to 4 years before to be open, but if we are patient enough, 10 years will be better.

### THE VINTAGE

2303 bottles and 60 magnums have been produced for the vintage 2016.

### LOCATION

2.25 ha parcel that was planted between 1920-1945.

La Roche is located at the top of the hill, just 30 meters from the windmill of Moulin à Vent.

### TERROIR

It is comprised of the classic pink granite of the village, creating a unique texture to other parts of the hill. The distinct positioning and elevation of this site creates incredible aeration and results in a beautiful freshness to the final wine.

### WINEMAKING

The grapes are harvested by hand with 30% whole Clusters.

3 weeks of fermentation with a very moderate intervention.

The aging is 20% in new barrels for 15 months.

### VARIETAL

Gamay 100%

