



Moulin à Vent "Les Rouchaux" 2017

AOC Moulin-à-Vent, Beaujolais, France



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

5035 bottles, 60 magnums for the vintage 2017.

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 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 tanins. This makes the wine very approachable in it's youth.

WINEMAKING

Harvesting is manual with 40% whole clusters.

3 weeks of fermentation with a very light extraction.

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

VARIETAL

Gamay 100%

TASTING

Deeply coloured. Powerful nose of raspberries, grapefruit and black cherries. The palate is structured, fresh and focused with juicy raspberry and cherry fruit. This is fresh, vivid. and quite powerful with a density that you don't normally associate with Gamay. There's also a spicy minerality here. Structured but with finesse.

