



Moulin à Vent "Champ de Cour"

AOC Moulin à Vent



THE VINTAGE

3353 bottles, 100 magnums have been produced 2018.

LOCATION

1. 5 ha located on the southern part of the appellation, protected from the windmill and the prevailing north wind.

This situation offers more maturity because of the south facing and less wind.

We find in this 1-meter soil a very good diversity because in the upper side of this plot we have a big amphitheater from Fleurie to Chenas and we can find in this soil a mix of all the type of granite you find in the area.

TERROIR

The soil of this parcel is composed of sandy granite with pink granites, quartz, sand and silt.

The vines are 80 years old on average.

VINIFICATION

Harvests are handmade with 40% of whole cluster.

18 months of barrel aging.

VARIETALS

Gamay 100%

