



Moulin à Vent "La Roche"

AOC Moulin à Vent,



PRESENTATION

These wine is always little bit tight when it's young, but a very nice freshness, it's a wine need 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

4910 bottles and 60 magnums have been produced for the vintage 2018.

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

Harvesting is manual with 40% whole clusters.

3 weeks of fermentation with a very light extraction.

Aged in barrels of 2 to 3 wines during 15 months.

VARIETAL

Gamay 100%

TASTING

Notes of dried rose petals, black fruits and soft spices are subtly revealed. The first impression in mouth is fleshy but if you prefer it more silky and delicate, then wait 3 to 4 years so that tannins can soften.

