



Moulin à Vent "Les Vignes Centenaires" AOC Moulin-à-Vent, Beaujolais, France

PRESENTATION

Only available in magnum, this wine needs some aging before the opening, its slightly different from the other wines of the domaine.

It's very pure and sophisticated.

10 years in the cellar would be perfect to discover the harmony of this wine.

THE VINTAGE

293 magnums have been produced in 2018.

LOCATION

0,5 ha planted between 1872 and 1880.

This wine is a blend of 3 plots planted on the 3 sides of Moulin à Vent.

One in the south of "La Teppe", one in les "Bois Maréchaux" in the north and one in "Caves" in the ouest of the hill.

These 3 parcels have been planted before Phylloxera without rootstock.

WINEMAKING

Harvest are handmade with 50% whole clusters.

3 to 4 weeks of fermentation with a very light extraction.

30% new oak barrels are used during 20 months.

VARIETAL

Gamay 100%

