

MOULIN À VENT

LE VIEUX BOURG

2023

One of the oldest and therefore one of the best known Beaujolais wines, the Moulin à Vent owes its name to a mill listed as a historic monument, overlooking the vineyard in the town of Romanèches Thorins.

COMPOSITION - PRODUCTION

TERROIR : Soils of pink granitic origin enriched with manganese

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 26/30°. Bottling February/March.

TASTING

This Moulin à Vent opens on ripe fruit scents, almost compote and combined with sweet spices. The long and solar mouth gives off a complex structure between power and finesse for a beautiful harmony.

APPEARANCE : Purple with tiled shades.

NOSE : Deep and discreet, the bouquet is gradually revealed.

MOUTH : Elegant and structured, it is supported by fine tannins and all in length.

SERVICE

FOOD & WINE PAIRINGS : Game and powerfull cheeses

SERVING TEMPERATURE : 15°-16°

AGING POTENTIAL : 6 - 8 years

