

## Moulin-à-Vent 2013

Appellation	Moulin-à-Vent - Cru du Beaujolais	Soil composition	Rose-coloured crumbling granite
Varietal	100 % Gamay	Pruning	Gobelet
Estate vines	2.5 ha	Harvest	Manual
Average Vine Age	50 years	Density of Vines	8 000 vines/ha
		Average yield	40-50 hl/ha

### Description

The boundaries of Moulin-à-Vent were marked out as early as 1924. The vineyard has shallow sandy soils derived from the underlying granite which is rich in manganese. This kind of terroir gives much substance and the resulting wines are often compared to their Burgundian cousins of the Côte d'Or. Moulin-à-Vent can be cellared for several years. Appellation size : 663ha

### Winemaking

Traditional vinification with controlled temperature.

### Tasting note

Our Moulin à Vent 2013 reveals a complex nose of intense red fruit aromas. This wine has good concentration paired with magnificent notes of red fruits and a finish of mint accompanied by a touch of cocoa. The mouth is full with silky tannins making this a superb wine, very concentrated but with great finesse.

### Suggested food pairings

This wine has an intense and complex nose that presents aromas of black fruits and undergrowth. It has a wonderful concentration as well as supple tannins.

### Serving temperature

Between 12 & 16°C

