

MOULIN A VENT

« Cuvée Tradition »

An intense and elegant wine



🍇 Secrets of the Cuvée

Always present in seams in the earth, the influence of manganese on the typicity of the wines here is marked and may be behind their tendency to 'pinoter' – or age taking on pinot characteristics - over the years.

This cuvée boasts a dark garnet robe with complex black fruit and spice aromas that intermingle with those of rose. On the palate, elegant vanilla and spice notes blend with silky, thoroughbred tannins.

Dishes

Game terrine, smoked ham, beef Bourguignon, grilled steak, T-bone with shallots, tournedos, couscous with meat, jugged hare, turkey with truffles, pheasant with grapes, platter

Serving temperature	16 °C
Optimal tasting	2 to 12 years or more, depending on the vintage
Winemaker's suggestion	10 to 15 years - between 2 and 4 years for its powerful and intense side - between 4 and 12 years for full maturity
Cellaring temperature	between 10 and 14 °C

The Vines

Grape variety: Gamay Noir

The estate's first Moulin à Vent harvest: 2011

Total surface area of AOC Moulin à Vent on the estate : 1.30 ha

Four plots of old vines are used to make this cuvée.

The soil is made up of pink granitic arena criss-crossed with many seams of manganese.

The vines are trained using goblet pruning and are planted at high density (8 500 vines / ha).

Integrated vinegrowing techniques used.

Average plot age: 62 years old in 2013

Vinification

The hand-picked grapes are given the best of traditional Beaujolais vinification using 60% whole bunches and 40% de-stalked grapes.

Maceration lasts 8 to 15 days.

Pumping over and punching down at the end of maceration.

Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.

Matured on fine lees for 10 to 11 months in oak barrels.

The barrels are purchased after having held one wine on one of the most prestigious Burgundian estates.

After natural cold stabilisation, bottling is carried out on the estate.