

CUVÉE LA ROCHELLE

MOULIN À VENT 2013



TASTING

Its dress is a beautiful garnet. The nose is slightly vanilla with black fruits notes: blackcurrant and blackberry. The body is at the same time supple and structured in a powerful minerality with aromas of wild strawberry. It is a wine of big guarding, that can age 10 - 20 years. We recommend to use a carafe. Serve in 14-16°C.

GRAPES

APPELLATION — *Cru Moulin à Vent*

LOCATION — *Hill of Moulin à Vent in Romaneche-thorins*

SOIL — *Terroir de Moulin-à-Vent is made of granite soil*

GRAPE VARIETY — *Gamay noir with white juice*

SURFACE — *1 hectares*

PRODUCTION — *2330 bottles/50 magnums*

PLANTING DENSITY — *10 000 vines / hectare*

AVERAGE AGE — *50 ans*

VINE YIELD — *40 hL / hectare*

PRUNING — *Traditional short, goblet*

FARMING MODE — *Reasoned farming*

PICKING — *100 % by hand*

DOMAINE

Our family-run Domaine groups together the most prestigious terroirs on the hill of the Appellation d'Origine Contrôlée, Moulin-à-Vent. We respect local tradition and preserve the authenticity of our Gamay vines. The picking is done by hand and we only select the best best grapes.

AWARDS



GOLD MEDAL

Great Wines of Macon 2015



COMMENDED

Decanter – London 2015

WINE-MAKING

TANKS — *Stainless steel vats of 60 hL to refine plot selection*

MACERATION — *Traditional wine-making, partial destemming and alcoholic fermentation with maceration of approximately 15 days*

AGEING — *In oak casks over 12 months*

BOTTLING — *On the Domaine, in autumn*

Our reasoned farming, plot selection approach and oak barrel ageing techniques produce wines with great structure and an excellent ageing potential. Experience «Le Nid» and discover an elegant wine coming from this exceptional Cru which is often compared to its Bourguignon cousins.



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